



## ***19th Hole Grill & Bar***

***2351 Hamilton Road  
Alamogordo, New Mexico 88310  
(575) 437-0290  
19thholedlgc@gmail.com***



***Weddings  
Wedding Receptions  
Christmas parties  
Golf Tournaments or Outings  
Meetings  
Class Reunions  
Birthdays  
Anniversaries  
Special Occasions***

***Banquet Room and Special Event Facility***

***We would like to thank you for considering the 19th Hole Grill & Bar to hold your special event. Our staff will strive to ensure that you leave with the satisfaction that your event was a success. With over ten years of serving the Alamogordo area we have come to realize that each and every event is different and is not only important to you but our staff as well. We offer a wide variety of options for different events, from class reunions to wedding receptions, birthdays to baby showers and more.***

***Our banquet room facility can hold 100 guests with a dance floor and a DJ. Using our extended patio and dining room area we can accommodate up to 160 guests.***

***We can help with wedding venues, leaving a picturesque back ground not found anywhere else in the Alamogordo area.***

***Our menu options are built to meet the needs of most events and/or parties. We offer both buffet and served dinners for larger events. Our daily menu and special events menu can also be used for groups under 30 guests. If considering an appetizer social we have a large variety of options to choose from. We also offer a full service bar to help support your special event.***

***We will help you in deciding how to set up your event, working with your concerns and budget we want to make your event a fond memory not only for you but your guests as well.***

***We offer a wide variety of meeting room options from service groups to business organizations. Our staff will help set up the room to ensure the best presentation is available for clients and or guest.***

***We have different table sizes to set up your room, table cloths are also available with a wide variety of colors (table skirting is available on special request). Our TV is also available for your use with an HDMI and USB inputs. A podium and wireless microphone system is also available as needed.***

*Our banquet menu is designed primarily for buffet options. However, we do offer served dinners as well. The by the plate dinners are items that are usually ordered on a regular basis but your choices are not limited to only those choices. We will try to ensure we can meet your special request. Unfortunately we cannot allow any prepared food items to be brought in for any function unless it was prepared in a commercial kitchen approved by the State of New Mexico.*

#### **Buffet Menu Pricing**

*Prices listed are for basic entrée items, items listed with an asterisk\* will be adjusted  
All prices listed are inclusive. All tax and 17% gratuity is already added applied to the cost.  
Iced/hot tea, coffee is also included with all buffet options.*

*Plans are per person cost*

- A. \$ 15.00 One entrée, choice of salad, choice of one side, two vegetable choices, bread choice and either a choice of cobbler or cake.*
- B. \$ 22.00 Two entrée's, choice of salad, choice of one side, two vegetable choices, bread choice and either a choice of cobbler or cake.*
- C. \$ 29.00 Three entrée's, choice of salad, choice of one side, two vegetable choices, bread choice and either a choice of cobbler or cake.*

*(A 30% discount for children ages 5-11, and no charge for children under the age of 5)*

*If a celebratory dessert is brought in (e.g., wedding cake or cup cakes) fresh fruit or another salad may be chosen to replace the dessert. Guest must ensure that any outside items brought in must be prepared in a commercially approved kitchen.*

#### **Additional Buffet Options**

*Plans are per person cost*

- \$ 16.00 Fajita Bar  
Beef and chicken fajita strips with all the fixing's, Spanish rice and pinto beans, choice of cobbler or sopapilla. (Add chili rellenos for an additional \$3)*
- \$ 14.00 Mexican Food  
Choice of either beef or chicken enchilada casserole with green sauce and rolled cheese enchiladas wit red sauce and onions, choice of pork tamales or crispy shelled beef tacos. Served with Spanish rice, pinto beans all the fixings and choice of cobbler (add chili rellenos for an additional \$3)*
- \$ 12.00 Hamburgers and Bratwurst or Franks  
6oz pre cooked hamburger patties and your choice of either quarter pound beef franks or bratwurst, served with all the trimmings and toppings and choice of either cake or a cobbler.*
- \$ 12.00 Breakfast Buffet  
Western scrambled eggs, traditional scrambled eggs, bacon, sausage links, hash browns, French toast, fresh fruit, assorted pastries, juice, biscuits and peppered gravy. (Add Eggs Benedict for an additional \$2).*

*(A 30% discount for children ages 5-11, and no charge for children under the age of 5)*

*There will be a \$ 2 charge per person for all parties over 30 guests for a served plated meal.*

## Entrée Choices

*(Items with an asterisk \* will be charged an additional fee)*

### Beef

*\*Carved Prime Rib  
\*Grilled Ribeye Steaks  
Mesquite Smoked Brisket  
Carved Roast Beef  
Salisbury Steak w/mushrooms  
\*BBQ Beef Ribs*

### Pork

*\*St. Louis Style Ribs  
\*Baby Back Ribs  
BBQ Spare Ribs  
Baked Ham w/pineapple*

### Italian/Pastas

*3 Cheese Meat Lasagna w/marinara sauce  
Vegetarian Lasagna w/Alfredo sauce and green chili  
Spaghetti w/meat sauce or meat balls  
Chicken Alfredo  
\*Shrimp Alfredo*

### Poultry

*\*Chicken Cordon Bleu  
Grilled Lemon Peppered Chicken Breast  
Grilled Garlic Basil Chicken Breast  
Baked Chicken  
BBQ Chicken  
Turkey and Dressing*

### Seafood

*Stuffed Sole  
Fried Catfish  
Fried Cod*

## Salad Choices

*Fresh Garden with Iceberg Lettuce  
Romaine & Iceberg Mix  
Romaine  
Spinach with Strawberries  
Potato Salad  
Macaroni Salad  
Coleslaw  
Fresh Fruit  
Strawberries & Bananas*

## Side Choices

*Garlic Mashed Potatoes  
Traditional Mashed Potatoes  
Baked Potatoes  
Scalloped Potatoes  
Rice Pilaf  
White Rice  
Baked or Ranch Style Beans  
Macaroni & Cheese*

## Vegetable Choices

*\*Asparagus Spears - Grilled  
Corn on the Cob  
Sweet Corn  
California Blend  
Capri Blend  
Baby Carrots  
Green Beans  
\*Green Bean Casserole  
Sweet Peas*

## Dessert Choices

*\*Cheese Cake with Fruit Topping  
\*Cheesecakes Assorted  
\*Layered Cakes (Chocolate, Carrot)  
Sheet Cakes (Chocolate, Carrot or Yellow)  
Cobblers (Peach, Apple or Cherry)  
\*Ice Cream Bar*

## **Appetizers**

**Appetizers are sold by the tray, prices listed do not include gratuity or tax. An additional 17% for gratuity and 8% for sales tax will be added to the total for all appetizers**

<b>Stuffed Jalapeno Poppers with Cream Cheese and wrapped in Bacon (80each)</b>	<b>\$ 79.99</b>
<b>Stuffed Jalapeno Poppers with Cheddar Cheese and wrapped in Bacon (80ea)</b>	<b>\$ 79.99</b>
<b>Spring Rolls (100ea)</b>	<b>\$ 69.99</b>
<b>Egg Rolls (100ea)</b>	<b>\$ 99.99</b>
<b>Breaded Hot Wings (80ea)</b>	<b>\$104.99</b>
<b>Breaded Kickin' Wings (80ea)</b>	<b>\$104.99</b>
<b>Peel &amp; Eat Shrimp (5lb)</b>	<b>Market Price</b>
<b>Breaded Shrimp (8lb at 23avg per pound)</b>	<b>\$ 99.99</b>
<b>Meatballs - Italian (80ea)</b>	<b>\$ 79.99</b>
<b>Meatballs - Marinara (80ea)</b>	<b>\$ 84.99</b>
<b>Meatballs - Swedish (80ea)</b>	<b>\$ 99.99</b>
<b>Meatballs - Fiesta (80ea)</b>	<b>\$ 84.99</b>
<b>Mini Burgers - Sliders (72ea)</b>	<b>\$ 89.99</b>
<b>Mini Corndogs (120ea)</b>	<b>\$ 79.95</b>
<b>BBQ Franks or Kielbasa Sausage (10lb)</b>	<b>\$ 79.99</b>
<b>Franks in a Blanket (100ea)</b>	<b>\$ 99.99</b>
<b>Lil Smokies in BBQ Sauce or Marinated Jelly(250ea)</b>	<b>\$ 69.99</b>
<b>Breaded Zucchini Sticks (6lbs about 120 total)</b>	<b>\$ 69.95</b>
<b>Breaded Mushrooms (5lbs about 156 total)</b>	<b>\$ 59.99</b>
<b>Breaded Mozzarella Cheese Sticks (6lb about 66 total)</b>	<b>\$ 99.99</b>
<b>Breaded Variety Platter (2lbsea zucchini, mushrooms and cheese sticks)</b>	<b>\$ 79.99</b>
<b>Deviled Eggs made with real mayo (80ea)</b>	<b>\$ 79.99</b>
<b>Tortilla Pinwheels with Cream Cheese &amp; Green Chili (120ea)</b>	<b>\$ 59.99</b>
<b>Tortilla Pinwheels with Cream Cheese &amp; Spinach (120ea)</b>	<b>\$ 59.99</b>
<b>Mini Quesadillas with Beef &amp; Green Chili (84ea)</b>	<b>\$ 79.99</b>
<b>Mini Quesadillas with Chicken, Bacon &amp; Green Chili (84ea)</b>	<b>\$ 79.99</b>
<b>Sliced Ham or Turkey Rolls with Cream Cheese &amp; Green Onions (100ea)</b>	<b>\$ 89.99</b>
<b>Finger Sandwich Tuna or Chicken Salad (60ea)</b>	<b>\$ 59.99</b>
<b>Finger Sandwich with Sliced Ham, Turkey or Roast Beef and Cheese (60ea)</b>	<b>\$ 59.99</b>
<b>Sub Sandwich Tray with Ham, Turkey &amp; Roast Beef and Cheese (48ea at 2"cut)</b>	<b>\$ 69.99</b>
<b>Sliced Cold Cut Tray with Ham, Turkey, Roast Beef or Pastrami (choose 3)(7lb)</b>	<b>\$ 79.99</b>
<b>Sliced Meat &amp; Cheese Tray with Dinner Rolls (6lb meat, 1.5lb sliced cheese)</b>	<b>\$ 79.99</b>
<b>Cubed Cheese Tray with Cheddar, Pepper Jack and Swiss (7.5lb)</b>	<b>\$ 89.99</b>
<b>Sliced Cheese &amp; Cracker Tray (3lb cheese and assorted crackers)</b>	<b>\$ 49.99</b>
<b>Fresh Vegetable Tray</b>	<b>\$ 59.99</b>
<b>Fresh Fruit Tray</b>	<b>\$ 99.99</b>
<b>Fruit K-Bobs (60ea)</b>	<b>\$ 99.99</b>
<b>Fruit Table Display</b>	<b>\$149.99</b>
<b>Petifour Cakes Assorted (72ea)</b>	<b>\$109.99</b>
<b>Cheese Cake Mini Assorted (105ea)</b>	<b>\$109.99</b>
<b>Éclairs Chocolate (48ea 2oz average)</b>	<b>\$149.99</b>
<b>Danish Assorted Raspberry, Apple &amp; Cheese (72ea 1.25oz average)</b>	<b>\$119.99</b>

19th Hole Grill & Bar  
 2351 Hamilton Road  
 Alamogordo, NM 88310  
 (575)437-0290  
 19thholedlgr@gmail.com

**Banquet Room Contract & Work Sheet**

Name \_\_\_\_\_ Date of Event \_\_\_\_\_  
 Responsible Individual or Company \_\_\_\_\_ POC \_\_\_\_\_  
 Type of Event \_\_\_\_\_ Time of Event \_\_\_\_\_  
 Primary Phone Number \_\_\_\_\_ Secondary Phone Number \_\_\_\_\_  
 Expected Number of Guest \_\_\_\_\_ Guaranteed Number of Guest \_\_\_\_\_  
 Arrival Time \_\_\_\_\_ Serving Time \_\_\_\_\_

Menu Request \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**Pricing**  
 Guaranteed Guest \_\_\_\_\_ X \_\_\_\_\_ = \_\_\_\_\_  
 Additional Food \_\_\_\_\_ x \_\_\_\_\_ = \_\_\_\_\_  
 Appetizers Total \_\_\_\_\_ = \_\_\_\_\_  
 Additional Linen \_\_\_\_\_ = \_\_\_\_\_  
 Stemware \_\_\_\_\_ x \_\_\_\_\_ = \_\_\_\_\_  
 Champagne Bottles \_\_\_\_\_ x \_\_\_\_\_ = \_\_\_\_\_  
 Mirrors \_\_\_\_\_ x \_\_\_\_\_ = \_\_\_\_\_  
 Special Request Totals \_\_\_\_\_

Sub Total \_\_\_\_\_  
 8% Tax \_\_\_\_\_  
 17% Gratuity \_\_\_\_\_  
 Total \_\_\_\_\_

**Terms and Conditions:** Total price listed is an estimated amount for the expected number of guests. The final invoice will reflect the amount with the actual number of guest present or the guaranteed number of guests given. The guaranteed number of guests will be the minimum amount at which the invoice will be calculated. A guaranteed number of guests will be required 5 days prior to an event.

All food and special requests are required 10 days prior to the event. A \$100 deposit is required by all parties when booking the room for an event. A 50% deposit will be required 7 days prior to an event (the \$100 deposit will be applied to the 50% deposit). Responsible Party assumes liability for any damage that occurs by any individual at an event. At no time are any guests allowed on the Golf Course unless approved by the Golf Shop. At no time are any guests allowed to wear high heels on any playing or practice surface while at Desert Lakes Golf Course.

One table cloth per table will be provided for all tables being used during an event. Any additional table cloths added to any table will be assessed an extra charge. We will supply all plates, plastic tumblers and basic silverware at no additional fee, adding stemware and cloth napkins will be assessed an additional fee.

No outside food or drinks will be brought into the premises at anytime. We will allow a celebratory cake to be brought in if it was prepared in a commercial kitchen approved by the State of New Mexico. At no time will any personal alcohol be brought on the premises. All alcohol must be purchased on site and no alcohol purchased will be allowed to leave the premises. Any guest that we determine has consumed too much alcohol will no longer be served. We also expect the responsible party to help enforce all rules to ensure safety for all guests.

I agree to the terms and conditions

Name \_\_\_\_\_ Date \_\_\_\_\_  
 Signature \_\_\_\_\_

19th Hole Grill Representative

Signature \_\_\_\_\_

**19th Hole Grill & Bar  
Additional Cost List**

Stemware (water glasses, wine glasses & champagne gasses)	\$ 1.20 each
Cloth Napkins	\$ .90 each
Stemware & Cloth Napkin Combo	\$ 1.85 each
Table Cloths (square or rectangular)	\$ 3.00 each
Table Cloths Round	\$10.00 each
Fountain Drinks or Punch	\$ 1.50 each
Fountain Drinks or Punch	\$ 9.00 per gallon
Champagne Bottles	\$25.00 and up, bottles only
Wine Bottles	\$17.25 and up, bottles only
Keg Beer (half keg)	\$225.00 and up
Dance Floor (includes setting up and taking down)	\$225.00
Stereo usage	no charge
TV usage	no charge
Microphone System usage	no charge
Room usage without food purchase (3 hour minimum)	\$55.00 per hour
Large Fresh Fruit Displays for Major Center Pieces	\$150.00 and up
Table Center Pieces (we provide & design)	\$20 each and up
Mirrors	\$ 2.00 each
Served Meals for over 25 guest	\$ 2.00 per person additional
Additional Entrée for buffet (over 3)	\$ 6.00 each
Additional Side	\$ 1.25 each
Additional Salad	\$ 1.25 each
Additional Vegetable	\$ 1.25 each
Additional Dessert	\$ 1.75 each
Additional Breakfast Buffet Items	\$ 1.50 each

**Groups larger than 80 guest staying later than 10:30pm may be required to pay for added security.**

**Any group staying past the regular closing time must make arrangements through management.**

**Any activities at Desert Lakes outside the 19th Hole Grill & Bar premises must be coordinated through the Golf Shop.**

**Any dance or loud music on the patio must get a noise permit through the City of Alamogordo.**