



LV Bistro offers our guests spectacular views of the pool and surrounding picturesque landscape, unrivaled service and a wide selection of “Fresh American Cuisine.” Join us in this warm and casual atmosphere for what is sure to be an excellent dining experience.

“Fresh American Cuisine” sums up our goal to bring you the freshest local, organic produce and all natural meats, you can be assured that we feature only the finest ingredients – freshly harvested fruits and vegetables, farm-fresh eggs and the highest quality meats and cheeses – all produced from local farms and nearby purveyors whenever possible – from sustainable seafood to organic coffee, iced tea and wines.

PRIVATE DINING OVERVIEW



THE PATIO

The outdoor patio overlooks the South Pool and TPC Stadium Golf Course. Covered by a trellis, the patio is the perfect outdoor location to enjoy the weather day or night while savoring the perfect meal.

Accommodates up to 30 guests seated, 50 guests reception style

PRIVATE DINING ROOMS

Private Dining Spaces include two exclusive indoor rooms. Our Small Private Dining Room accommodates up to 10 guests, the Large Private Dining Room accommodates up to 36 guests.

THE IRONWOOD SEMI PRIVATE ROOM

An exclusive, semi private area of the restaurant. The Ironwood Room accommodates up to 25 guests seated, 40 guests reception style



BREAKFAST BUFFETS

CONTINENTAL #1

Fresh Squeezed Orange Juice
Sliced Fresh Fruit – Yogurt Dipping Sauce
Assorted Breakfast Pastries and Bagels
Butter, Margarine, Preserves and Cream Cheese
Organic Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$19.00++ Per Person

CONTINENTAL #2

Fresh Squeezed Orange Juice
Sliced Fresh Fruit – Yogurt Dipping Sauce
House-Made Granola
Assorted Breakfast Pastries, Croissants, Bagels
House Cured Salmon with Traditional Accompaniments
Sliced Ham & Fresh Brie Cheese
Butter, Margarine, Preserves and Cream Cheese
Organic Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$25.00++ Per Person

ALL AMERICAN BREAKFAST

Freshly Squeezed Orange Juice
Sliced Fresh Fruit - Vanilla Yogurt
Fluffy Scrambled Eggs
Old Smoke House Bacon
Breakfast Potato Preparation
Chef's Griddle Item of the Day, Maple Syrup, Whipped Butter
Breakfast Pastries and Bagels
Butter, Margarine, Assorted Cream Cheeses and Preserves
Organic Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$32.00++ Per Person

Minimum Guarantee of 30 guests

Prices are Per Person - Plus Tax (7.95%) and Gratuity (22%)
Final Guest Count Guarantee is Due 72 Hours in Advance

PLATED BRUNCH

ORGANIC SPINACH SALAD

Young Spinach • Pt. Reyes Bleu Cheese • Roasted Pears
AZ Candied Pecans • Warm Bacon Vinaigrette

or

SLICED FRESH FRUIT

Seasonal Berries • Organic Stonyfield Farms Yogurt



DAILY QUICHE

Chef's Selection of Seasonal Accompaniments & Flavors

or

SAN FRANCISCO SOURDOUGH FRENCH TOAST

Vermont Maple Syrup • Confectioners' Sugar

or

TRADITIONAL BENEDICT*

Honey Wheat English Muffin • House Cured Peameal Bacon
Poached Eggs • Hollandaise • Crispy Herb Breakfast Potatoes

or

HAM and CHEESE SANDWICH

Cured Pork Loin • Virginia Ham • Silver Mountain
Cheddar, Gruyère and Mt. Tam Triple Cream Cheese on Battered Brioche



TRADITIONAL CRÈME BRULEE

or

SEASONAL FLAVOR SORBET



Organic Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$38.00 Per Person

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. These items include raw shellfish and any proteins cooked to order.

Prices are Per Person - Plus Tax (7.95%) and Gratuity (22%)
Final Guest Count Guarantee is Due 72 Hours in Advance

PLATED LUNCHEON

Please choose two of the following Appetizers:

SINGH FARMS ORGANIC GREENS

Ultra Mini Carrots • Baby Beets • Tomatoes
Heirloom Radish • Cucumbers • Fresh Herb Garden Vinaigrette

or

BRANDIED ONION SOUP

Spanish, White and Seasonal Sweet Onions • Brioche Crouton • Monterey Jack Cheese

or

CALAMARI

Organic Cress • Local Citrus • Red Pepper Pesto • Parsley Vinaigrette

◆◆◆◆

Please choose three of the following Entrees:

WHOLE WHEAT, HOUSE MADE THIN CRUST FLATBREAD

Wilcox Clustered Tomatoes and Fresh Mozzarella

or

SONOMA NATURAL CHICKEN SALAD

Buckwheat Soba Noodles • Tot Soi • Organic Baby Spinach
Mini Carrots • Papaya Relish • Pickled Ginger • Sesame Vinaigrette

or

TURKEY BAGUETTE

Brined and Oven Roasted Free Range Turkey • Bibb Lettuce • Heirloom Tomatoes • Garlic Aioli
Artisan Whole Wheat • Baguette

or

SHORT RIB BLT

Braised All Natural Short Ribs • Smoked Bacon • Bibb Lettuce • Heirloom Tomatoes • Horseradish Cream
Scallion Naan Bread

or

WHOLE WHEAT PENNE

Grilled Baby Artichokes • Wilcox Tomatoes • Eggplant • Basil Pesto • Toasted AZ Almonds

\$25.00++ Per Person

◆◆◆◆

ADD A DESSERT COURSE

ARIZONA DESSERT FLIGHT

SASPARILLA FLOAT • Sioux City Sasparilla, Mexican Vanilla Bean Ice Cream, Licorice Nugget, Sugar Straw

WARM PEACH COBBLER • California Peaches, Lavender Streusel, Country Honey Ice Cream, Bee Pollen

ARIZONA ROCKY ROAD • Milk Chocolate, Toasted Pecans, Marshmallows

\$10.00++ Per Person

Prices are Per Person - Plus Tax (7.95%) and Gratuity (22%)
Final Guest Count Guarantee is Due 72 Hours in Advance

DELUXE DELI LUNCH BUFFET

Soup Inspiration of the Day



Mixed Green Salad with White Balsamic Vinaigrette
Red Bliss Potato Salad



Sliced Roast Loin of Beef
Country Ham
Roast Turkey

Mild Cheddar Cheese, Swiss Cheese
Tomatoes, Onions, Lettuce, Relishes, Mayonnaise, Horseradish and Deli Mustards

Onion Rolls, Kaiser Rolls, Marble Rye and Seven Grain Breads



Assorted Freshly Baked Cookies
Assorted Brownies and Lemon Bars



Iced Tea
Lemonade

\$24.00 Per Person

Minimum guarantee of 30 guests

Prices are Per Person - Plus Tax (7.95%) and Gratuity (22%)
Final Guest Count Guarantee is Due 72 Hours in Advance