



19th Hole Grill & Bar

**2351 Hamilton Road
Alamogordo, New Mexico 88310
(575) 437-0290**

19tholedlgc@gmail.com

Mar 7, 2025

(Prices are only guaranteed for 90 days)



**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 background 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 guests.

We have different table sizes to set up your room, tablecloths 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 20% gratuity is already added applied to the cost.
Iced or hot tea, coffee, and water will also be included with all buffet options.*

Plans are per person cost

- A. \$ 22.00 One-entrée, choice of salad, choice of one side, two vegetable choices, bread choice and either a choice of cobbler or cake.*
- B. \$ 29.00 Two entrée's, choice of salad, choice of one side, two vegetable choices, bread choice and either a choice of cobbler or cake.*
- C. \$ 36.00 Three entree'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 6-11, and no charge for children under the age of 6)

If a celebratory dessert is brought in (e.g., wedding cakes, birthday cakes and/or cupcakes) 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

- \$ 21.00 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)*
- \$ 21.00 Mexican Food
Choice of either beef or chicken enchilada casserole with green sauce and rolled cheese enchiladas with 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)*
- \$ 19.00 Hamburgers and Bratwurst or Franks
6oz pre-cooked hamburger patties and your choice of either quarter pound beef franks or bratwurst, served with potato salad, baked beans and all the trimmings, and choice of either a sheet cake or a cobbler.*
- \$ 19.00 Breakfast Buffet
Western scrambled eggs, traditional scrambled eggs, bacon, sausage links, hash browns, French toast or pancake, fresh fruit, assorted pastries, juice, biscuits and peppered gravy. Coffee, orange juice, and water will also be included.*

(A 30% discount for children ages 6-11, and no charge for children under the age of 6)

There will be a \$3 charge per person for all parties over 25 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
*Stuffed Pork Loin
Grilled or Fried Porkchops*

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

Salad Choices

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

Vegetable Choices

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

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
*Cajun Shrimp Boil
Grilled Salmon

Side Choices

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

Dessert Choices

**Cheesecake 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

Stuffed Jalapeno Poppers with Cream Cheese and wrapped in Bacon (80each)	\$109.99
Stuffed Jalapeno Poppers with Cheddar Cheese and wrapped in Bacon (80ea)	\$109.99
Spring Rolls 200/1oz	\$159.99
Spring Roll100/1.7oz	\$145.99
Eggroll Vegetable 144/1.5oz	\$199.99
Eggroll Vegetable 72/3oz	\$149.99
Breaded Hot Wings (80ea)	\$125.99
Breaded Kickin' Wings (80ea)	\$125.99
Peel & Eat Shrimp 21-25lb/10lbs	\$142.99
Shrimp Peeled & Deveined Tail On 21-25lb/10lbs	\$182.99
Shrimp Peeled & Deveined Tail On 16-20lb/10lbs	\$209.99
Breaded Shrimp 21-25lb/12lbs	\$174.99
Breaded Shrimp 21-25lb/6lbs	\$ 89.99
Meatballs – Italian Pork & Beef 160/1oz	\$114.99
Meatballs – Italian Pork & Beef 80/1oz	\$ 69.99
Meatballs - Marinara 160/1oz	\$129.99
Meatballs – Marinara 80/1oz	\$ 79.99
Meatballs - Swedish 160/1oz	\$135.99
Meatballs – Swedish 80/1oz	\$ 85.99
Mini Burgers - Sliders 60/2.5oz	\$179.99
Mini Corndogs All Meat 240ct	\$169.99
Mini Corndogs All Meat 120ct	\$ 89.99
BBQ Franks or Kielbasa Sausage 10lbs	\$159.99
Franks in a Blanket 100ea	\$159.99
Lil Smokies in BBQ Sauce or Marinated Jelly 350ct	\$115.99
Breaded Zucchini Sticks 7lbs	\$ 89.99
Breaded Mushrooms 7.5lbs	\$109.99
Deviled Eggs made with real mayo 80ea	\$143.99
Tortilla Pinwheels with Cream Cheese & Green Chili 120ct	\$ 89.99
Tortilla Pinwheels with Cream Cheese & Spinach 120ct	\$ 89.99
Mini Quesadillas with Beef & Green Chili 72ct	\$119.99
Mini Quesadillas with Chicken, Bacon & Green Chili 72ct	\$119.99
Sliced Ham or Turkey Rolls with Cream Cheese & Chives 50/50 – 100ct	\$129.99
Finger Sandwich Tuna or Chicken Salad 60ct	\$119.99
Sub Sandwich Tray with Ham, Turkey & Roast Beef and Cheese 72ct - 2”cut	\$129.99
Sliced Cold Cut Tray with Ham, Turkey, & Roast Beef 3lb each	\$129.99
Sliced Meat & Cheese Tray with Dinner Rolls. 6lb meat & 3lb cheese	\$119.99
Cubed Cheese Tray with Cheddar, Pepper Jack and Swiss 7.5lb	\$119.99
Sliced Cheese & Cracker Tray - 3lb cheese and assorted crackers	\$ 79.99
Fresh Vegetable Tray	\$ 89.99
Fresh Fruit Tray	\$129.99
Fruit K-Bobs (60ea)	\$129.99

<i>Fruit Table Display</i>	\$179.99
<i>Petite Cakes Assorted (chocolate, raspberry, & Italian rainbow) 144ct</i>	\$239.99
<i>Petite Cake Assorted 72ct</i>	\$129.99
<i>Cheesecake Mini (vanilla, choc, hazelnut, caramel, lemon, & straw) 105ct</i>	\$199.99
<i>Danish Assorted Raspberry, Apple & Cheese 72ct/1.25oz</i>	\$119.99

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

Stemware (water glasses, wine glasses & champagne gasses)	\$ 1.60 each
Cloth Napkins	\$ 1.35 each
Stemware & Cloth Napkin Combo	\$ 2.65 each
Tablecloths (square or rectangular)	\$ 6.00 each
Tablecloths (round)	\$13.00 each
Fountain Drinks or Punch	\$ 2.50 each
Fountain Drinks or Punch	\$ 12.00 per gallon
Champagne Bottles	\$29.00 and up, bottles only
Wine Bottles	\$18.25 and up, bottles only
Keg Beer (half keg)	\$250.00 and up
Dance Floor (includes setting up and taking down)	\$300.00
Stereo usage	no charge
TV usage	no charge
Microphone System usage	no charge
Large Fresh Fruit Displays for Major Center Pieces	\$189.00 and up
Table Center Pieces (we provide & design)	\$20 each and up
Mirrors	\$ 2.00 each
Served Meals for over 25 guest	\$ 3.00 extra per person
Additional Entrée for buffet (over 3 entrees)	\$ 7.00 each
Additional Side	\$ 1.99 each
Additional Salad	\$ 1.99 each
Additional Vegetable	\$ 1.99 each
Additional Dessert	\$ 2.29 each
Additional Breakfast Buffet Items	\$ 1.99 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.

Banquet Room Rental Contract



Name: _____
Address: _____
Phone/Cell#: _____ Email: _____
Date of Event: _____ Time: (From) _____ (To) _____
Type of Event: _____ Expected Number Attending: _____

Charges: Banquet Room – No Food \$ _____
(\$200 for 2-4 hours OR \$350 for all day – hours include setup and cleanup)
Food Estimate for Buffet (Priced per person) \$ _____
(Guest Expected _____ x Buffet Price _____)
(Buffet prices include tax and gratuity)
(Served meals over 25 guests will be charged an additional \$3.00 per person)
Appetizers \$ _____
(Appetizers do not include tax and/or gratuity)
Dance Floor (\$300 includes setup and tear down) ... \$ _____
Additional items (cloth napkins, tablecloths, stemware) \$ _____
Mirrors and/or center pieces \$ _____
Security Deposit due on signing \$ 200.00
(Security Deposit will be applied to final bill. Cancellation within 60 days of the event will only receive a \$100 return of the deposit, any cancellation within 14 days of the event will result in forfeiture of the deposit.)
Total expected charges \$ _____
(Expected charges are based on current prices as of the date signed and may increase on higher food cost. Prices will be guaranteed for 120 days from the date signed.)

A guaranteed number of guests is required 14 days prior to the event. Customer(s) understands the minimum number that will charged is based on the guaranteed number. An additional charge will be added for any guest over the guaranteed number (only applies to buffet and plated service). Prices will only be guaranteed for 120 days.

Name Printed _____ Signature _____

19th Hole Representative Signature _____