

*Heritage Ranch*  
*Golf and Country Club*  
*Reception Package*

Use of Ballroom, Foyer and Outside Patio for up to 5 hours,  
All Set-Up & Break Down  
Colored Tablecloths,  
Napkins and Skirting  
Oversized Custom Hardwood Dance Floor,  
Cake Cutting and Bartender  
Guest Book Table, Easels  
Mirror Centerpieces and  
Votive Holders,  
Private Room for Another  
Related Event if Available  
(Rehearsal Dinner, Showers or Brunch Day Before or the Day of Event)  
Discounted Golf Fees

Audio and Video Amenities  
Included in Reception Package

High Definition Video Projector, Oversized Retractable Screen,  
PC Interface, Wireless Microphone and State-of-the-Art Audio

*Heritage Ballroom Capacity 250 Guests*

**Additional Reception Location**

Corral Grill  
Oversized Fireplace, Full Bar,  
Featuring Expansive Views of the Patio and Outdoor Pool,

*Corral Grill Capacity 100 Guests*

# *Ceremony Package*

Your choice of Outdoor or Indoor Ceremony Locations  
All Set up and Breakdown of Ceremony Site

Chairs - 200 White Chairs  
(Additional Fees for Choice of Chair Colors, Styles and Quantities)

Private Dressing Rooms for Bride and Groom  
(Three Hours Prior to Event)

Complimentary Appetizers and  
Non- Alcoholic Beverages

Ceremony Rehearsal Location

Unity Candle Table

## **Ceremony Sites**

### *Two Outdoor Ceremony Locations:*

Under a Magnificent 100 year old Pecan Tree  
Overlooking the Golf Course  
or  
Outside Patio on the Texas Star

### *Two Indoor Ceremony Locations*

Ballroom Stage or Dance Floor  
or  
Clubhouse Foyer  
(Limited Times Available)

# *The Ranch Package*

## **Package Includes**

### **Fresh Seasonal Fruit and Cheese Display**

Domestic Cheese Centerpiece,  
Fresh Fruit & Berries with Assorted Crackers

### **Salad Choice**

#### **Plated Salad - Select One Salad**

Garden Salad with Assorted Dressings  
Spinach Salad with Poppy Seed Dressing

### **Choice of Two Entrée Buffet**

#### **Or One Plated Entrée**

Chicken Marsala with Mushrooms  
Lemon Chicken  
Chicken Picatta  
with Lemon Caper Sauce  
Stuffed Roast Pork Loin  
with Rosemary Demi Sauce  
Pecan Crusted Tilapia  
Braised Beef with Natural Gravy  
London Broil with a Mushroom Madera Sauce  
Beef Lasagna  
Chicken Penne Alfredo  
Sliced Smoked Brisket

### **Choice of Vegetable and Starch**

Please see accompaniments

All Dinners Include: Rolls and Butter  
Coffee, Iced Tea and Water

All Prices are Subject to 8.25% Sales Tax and 20% Service Charge

# *The Heritage Package*

## **Package Includes**

### **Fresh Seasonal Fruit and Cheese Display**

Imported and Domestic Cheese Centerpiece,  
Fresh Fruit & Berries with Assorted Crackers

### **Butler Passed Hors d'oeuvres**

#### **Choice of One**

Sausage Stuffed Mushrooms  
Italian Bruschetta  
With Tomato, Basil and Parmesan Cheese  
Southwest Egg Roll  
Served with Chipotle Ranch  
Meatballs Marinara or Swedish Style

### **Plated Salad Select One Salad**

Garden Salad with Assorted Dressings  
Spinach Salad with Poppyseed Dressing  
Wedge Salad with Bleu Cheese

### **Choice of One Entrée Buffet and One Carved Entrée**

#### **Or Duo Plated Entree**

Pecan Crusted Tilapia  
Braised Beef with Natural Gravy  
London Broil with a Mushroom  
Chicken Penne Alfredo  
Sliced Smoked Brisket

Chicken Marsala with Mushrooms  
Lemon Chicken  
Chicken Picatta with Lemon Capers  
Stuffed Roast Pork Loin with  
Rosemary Demi Sauce

### **Carved Option**

Inside Round of Beef  
Honey Glazed Ham  
Roasted Pork Tenderloin  
Oven Roasted Turkey

### **Choice of Vegetable and Starch**

Please see accompaniments

### **Champagne or Sparkling Cider Toast**

All Dinners Include: Rolls and Butter  
Coffee, Iced Tea and Water

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# The Fairview Package

## Package Includes

### Fresh Seasonal Fruit and Cheese Display

Imported & Domestic Cheese Centerpiece,  
Fresh Fruit & Berries with Assorted Crackers

### Choice of Two Butler Passed Hors d'oeuvres

#### Select One

Italian Bruschetta  
With Tomato, Basil and  
Parmesan Cheese  
Southwest Egg Roll  
Served with Chipotle Ranch

Mini Beef Kabob  
With Teriyaki Glaze  
Mini Chicken and Pineapple Kabob  
With Apricot Sweet and Sour  
Meatballs Marinara or Swedish Style

#### Select One

Mini Crab Cakes  
With Chipotle Aioli

Crab Stuffed Mushrooms

Chilled Gulf Shrimp with  
Cocktails Sauce

#### Salad Choice

Plated Salad - Select One Salad  
Garden Salad with Assorted Dressings  
Spinach Salad with Poppy Seed Dressing  
Traditional Caesar Salad  
Wedge Salad with Bleu Cheese

### Choice of One Entrée Buffet and One Premium Carved Entrée or a Duo Plated Entrée

Chicken Marsala with Mushrooms  
Lemon Chicken  
Chicken Picatta with  
Lemon Caper Sauce  
Stuffed Roast Pork Loin with  
Rosemary Demi Sauce

#### Carved Option

Inside Round of Beef  
Prime Rib  
Beef Tenderloin

Pecan Crusted Tilapia  
Braised Brisket  
with Natural Gravy  
London Broil with  
Mushroom Madera Sauce  
Grilled Salmon with Lemon Dill

#### Choice of Vegetable and Starch

Please see accompaniments

### Champagne or Sparkling Cider Toast

All Dinners Include: Rolls and Butter  
Coffee, Iced Tea and Water

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# *Accompaniments*

Please Select a Starch and Vegetable  
(Choice of Two)

Confetti Rice Pilaf

Blended Long Grain & Wild Rice

Brown Rice with Pecans and Raisins

Roasted Rosemary

Red Potatoes

Roasted Garlic Mashed Potatoes

Whipped Sweet Potatoes with Marshmallows

Scalloped Potatoes

Macaroni and Cheese

Green Beans with Sweet Red Peppers

Green Bean Casserole

Ginger Glazed Baby Carrots

Vegetable Medley

Broccoli and Carrots

Zucchini with Red Onion and Sweet Peppers

Roasted Butternut Squash

Grilled Zucchini and Squash

# *Hors d'oeuvres Displays*

Domestic Cheese Display  
Cubed Cheddar, Swiss and Pepper Jack Cheese  
with Assorted Crackers

Imported Cheese Display  
Imported Brie, Boursin, Gouda, Gruyere and  
Domestic Cheese with Assorted Crackers

Seasonal Fruit and Berries  
Sliced or Cubed Cantaloupe, Melon, Strawberries,  
Pineapples & Fresh Berries

Fruit and Cheese Display  
Import & Domestic Cheese Centerpiece,  
Fruit & Berries with Assorted Crackers

Fresh Vegetable Display with Ranch Dip  
Carrots Sticks, Celery, Broccoli Florets, Cauliflower, Zucchini, Squash &  
Cherry Tomatoes, Served with Creamy Ranch Dip

Anti-Pesto Display  
Sliced Prosciutto, Salami, Kalamata Olives, Sweet Peppers,  
Roma Tomatoes & Mozzarella Balls with Balsamic Vinaigrette

Chips and Dips  
Tri Colored Corn Tortilla Chips  
with Fire Roasted Salsa

Add Guacamole:

Add Chile Con Queso

All Prices are Subject to 8.25% Sales Tax and 20% Service Charge

# *The Cantina Hot Appetizers*

Butler Passed

Quesadillas

Beef, Chicken or Cheese with Sour Cream and Salsa

Crab Stuffed Mushrooms

Sausage Stuffed Mushrooms

Italian Bruschetta

With Tomato, Basil and Parmesan Cheese

Southwest Egg Roll

Served with Chipotle Ranch

Bacon Wrapped Sea Scallops

Meatballs Marinara or Swedish Style

Mini Beef Kabob

With Teriyaki Glaze

Mini Chicken and Pineapple Kabob

With Apricot Sweet and Sour

Mini Crab Cakes

With Chipotle Aioli

Chilled Gulf Shrimp

Cocktail Sauce and Lemon Wedges

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