

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

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

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

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

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

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