

Sweetwater Country Club

Lunch & Dinner Menus



4400 Palm Royale Boulevard | Sugar Land, TX 77479

281.980.4100 | www.swcclub.com

20% Taxable Club Service Charge & 8.25% Sales Tax Will Be Added to all Food and Beverage Sales

Cold Hors d'oeuvres

Priced per 100 pieces and can be butler passed or displayed. Prices are subject to 22% service charge and 8.25% tax.

- Jumbo Peeled Shrimp on Ice with Cocktail Sauce | 350.00
- Smoked Salmon & Cream Cheese Pinwheels on Cucumber Round | 250.00
- Cucumber Cup Shrimp Ceviche | 250.00
- Spicy Chicken Tartlet | 200.00
- Caprese Skewer with Fresh Mozzarella, Cherry Tomatoes & Pesto Drizzle | 195.00
- Lobster Salad on Endive | 350.00
- Beef Teriyaki Crisps with Wasabi Aioli | 200.00
- Petit Red Potatoes with Herb Sour Cream, Chives and Bacon | 175.00
- Roasted Grape Tomato & Goat Cheese on Crostini with Balsamic Drizzle | 175.00
- Rare Seared Ahi Tuna with Wasabi Cream on Crispy Tortilla Triangle | 250.00
- Prosciutto Wrapped Grilled Asparagus | 195.00
- Butternut Squash, Cranberry & Goat Cheese Crostini | 175.00
- Crab Dip Tartlet | 200.00
- Strawberry, Basil & Brie Bruschetta | 180.00
- Smoked Salmon Filo Tartlets, Lime Crème Fraiche and Black Pepper | 250.00
- Grilled Vegetable Quinoa on Belgium Endive Leaves | 175.00
- Chick Pea Shooters with Avocado Salsa | 175.00
- Ginger Spiced Shrimp Spoons with Mango Black Rice | 200.00
- Chilled Poached Salmon, Honey Wasabi and Dijon Sauce | 225.00



Hot Hors d'oeuvres

Priced per 100 pieces and can be butler passed or displayed. Prices are subject to 22% service charge and 8.25% tax.

Chicken or Beef Quesadillas | 200.00

All Beef Sliders with Cheese and Caramelized Onions | 350.00

Southern Style Fried Shrimp with a Cajun Remoulade Sauce | 250.00

Bacon Wrapped Chicken with a Chipotle Glaze | 185.00

Crisp Vegetable Spring Rolls with Sweet & Sour Sauce | 200.00

Beef Tataki Skewers with Ponzu Sauce | 225.00

Griddled Scallops with Sweet Chili Sauce and Crème Fraiche' | 250.00

Sesame Fried Chicken Bites with Spicy Dipping Sauce | 185.00

Mini Beef Wellingtons | 325.00

Assorted Mushroom Caps | 215.00

Italian Sausage, Crab & Goat Cheese, Spinach & Sun-Dried Tomatoes

Roasted Meatballs with a Raspberry Chipotle Sauce | 150.00

Spinach & Feta Stuffed Phyllo Triangles | 185.00

Samosas

Vegetarian | 150.00

Meat | 175.00

Lamb Chop Lollipop | 450.00

Semolina Crusted Japanese Eggplant, Sugar Cane Molasses Drizzle | 295.00

Seared Shrimp Spoons, Curried Basmati Rice | 350.00

Open Face Tuna Crostini, Wasabi and Pickled Ginger | 350.00

Pecan Crusted Brie Bites- Sun dried Fig Syrup | 300.00

Mini Crab Cakes with Lemon Aioli | 350.00



Distinctive Displays

Prices listed below are PER PERSON. Prices are subject to 22% service charge and 8.25% tax.
Attendant Required

Fresh Seasonal Sliced Fruit | 6.00

Garden Fresh Vegetable Crudit  | 5.00

Herb Dip

Imported and Domestic Cheese Board | 11.00

Gourmet Crackers & Baguettes

Assorted Baked Brie Display | 12.00 (minimum of 25 people)

Apricot Preserves

Cranberry Pecan

Mango-Jalapeno Preserves

Tuscan Antipasto Display | 9.00

Assortment of Grilled Vegetables, Italian Meats and Cheeses with Olives and Crusty Bread

Raw Bar | 32.00 (minimum of 50 people)

Oysters on the Half Shell, Cracked Crab Claws, Peeled Jumbo Shrimp with Cocktail Sauce & Lemon Wedges

Martini Glass Salad | 9.00 (minimum of 25 people)

Heirloom Petit Tomato Caprese

Arugula, beets and goat cheese

Pan Seared Vegetable Chop Salad

Endive

St. Pete's Blue with honey, sage and hazelnut

Chinese Take Out Boxes | 11.00 (minimum of 50 people)

Stir Fry Chicken Black Rice and Mango

Mushroom Soy Shrimp with Jasmine Rice

Pan Seared Tofu, Vegetable Tamarind Glaze

Japanese Chicken Meatball Lo Mein

General Tso Chicken.

Chilled Soup Shooters | 4.00

Roasted corn cappuccino with porcini dust, tomato soup with avocado and basil, Chick Pea harissa

Avocado Bar | 14.00

Red salsa, Tomatillo salsa, Chicken salad, Tuna salad, Pepper jack cheese, Cheddar cheese, Sour cream, Pickled jalapeno, pink salt, and Tabasco.

Stations

An additional \$100 Chef Attendant fee for 90 minutes will apply when applicable. Prices listed below are PER PERSON and are subject to 22% service charge and 8.25% tax. Minimum of 4 stations if not accompanying a full buffet. Each station must be ordered for full guest count; minimum of 50 people.

Risotto Station | 12.00

ATTENDANT REQUIRED

White Truffle Risotto
Herbed Parmesan Risotto
Hatch Pepper Risotto
Pecorino Romano Cheese, Green Onions, Mushrooms,
Black Olives, Sundried Tomatoes, Diced Tomatoes, Ju-
lienned Vegetables
Grilled Chicken and Seared Shrimp

Street Taco Bar | 14.00

Choice of 2: Pulled Pork, Grilled Chicken, Beef Fajita or
Fried Catfish
Green Onions, Pico de Gallo, Hatch Pepper Aioli,
Shredded Cabbage, Freshly Grated Cheese, Charred Red
and Green Salsas
Warm Corn or Flour Tortillas

Pasta Station | 12.00

Choice of (2) Pastas: Fettuccine, Penne, Ziti, Cheese
Tortellini, and Bowtie
Choice of (2) Sauces: Marinara, Pesto Cream, Alfredo, and
Creamy White Mushroom
Mushrooms, Black Olives, Sweet Bell Peppers, Onions,
Fresh Herbs, Garlic, Olive Oil, Sun-Dried Tomatoes and
Parmesan Cheese
Garlic Bread

Shrimp | additional \$10.00
Grilled Chicken | additional \$6.00

Tex-Mex Station | 16.00

Marinated Chicken and Beef Fajitas
Grilled Peppers, Onions, Sour Cream, Guacamole, Pico de
Gallo, Grated Cheese
Warm Flour Tortillas
Chips and Salsa
Shrimp & Grits
Macaroni

Mashed Potato Martini Bar | 11.00

White Truffle Mashed Potatoes and Bourbon Sweet Potatoes
Smoked Gouda, Mixed Cheese, Butter, Salsa, Bacon, Chives,
Sour Cream, Marshmallows, Brown Sugar and Cinnamon

Carving Board

ATTENDANT REQUIRED

Smoked Breast of Turkey | 14.00
Roasted Top Sirloin of Beef | 18.00
Peppercorn Seared Beef Tenderloin | 34.00
Steamship Round of Beef | 15.00 (Minimum of 100 people)
Cracked Pepper & Garlic Prime Rib | 15.00
Smoked Ham with a Brown Sugar & Bourbon Glaze | 11.00
Espresso Rubbed Pork Loin | 12.00

All served with petit rolls and appropriate condiments

Stations

Build Your Own Stations

Prices listed below are PER PERSON. Minimum of four stations if not accompanying a full buffet. Minimum is 50 people.

Salad Station | 8.00

Assorted Mixed Seasonal Greens with your Choice of 4 of the following: Cherry tomatoes, Cucumbers, Black Olives, Cheddar Cheese, Mushrooms, Shredded Carrots, Broccoli, Black Beans, Peas, Blue Cheese, Crumbles, Candied Pecans, and Croutons. *Additional Toppings \$0.50 each per person.

Slider Station | 12.00

Select one: Beef, Pulled Pork, Smoked Brisket, or Blackened Chicken. Served with a Variety of "Fixins"

Waffle Fries Station | 8.00

Signature Seasoned Waffle Fries, Assorted Ketchup & Mustard, Ranch, Cheddar Cheese, & Bacon Crumbles.

Wings | 14.00

Wings Three Ways Buffalo, Asian, and Lemon Pepper and Served with Ranch, Blue Cheese and Celery.

Chicken Tender Station | 10.00

Freshly Battered Chicken Tenders with Honey Mustard, BBQ Sauce, Cream Gravy, Ranch Dip, Wing Sauce and Sweet & Sour Sauce.

Shrimp & Grits Station | 14.00

Grits, Creole Shrimp, Cheddar Cheese, Bacon Crumbles, Butter, and Scallions.

European Dessert Display | 8.00

Assorted of Miniature Desserts

Chef Attended Stations

*Requires a \$100 Chef Attendant Fee. Minimum of 50 people per carved item.

Roasted Breast of Turkey | 14.00

Gourmet Mustard, Herbed Mayonnaise and Assorted Sliced Rolls

Honey Baked Glazed Ham | 11.00

Gourmet Mustard and Assorted Sliced Rolls

Slow Roasted Inside Round of Beef | 15.00

Horseradish Cream, Au Jus, Gourmet Mustard.

Prime Rib | 28.00

Au Jus, Horseradish, Spicy Gourmet Mustard, and Yeast Rolls

Smoked Brisket | 21.00

Smoked in House by our Chefs, Classic BBQ Sauce & Biscuits

Stir Fry Action Station | 18.00

Chef Preparing Asian Style Stir Fry for each of your guests.

Enhancements

Ball Park | 8.00

Mini Corn dogs with Mustard and Ketchup
Popcorn, Pretzels, miniature Candy Cars

Smoke Break | 9.00

Smoked Cheddar Cheese, Smoked Tomato Salsa
Smoked Jalapeno and Chile Dip and Club-made Chips

Wing Zone | 12.00

Traditional Buffalo Hot Wings, Teriyaki Wings, and
Southern Style Wings with Celery Sticks
Blue Cheese and Ranch Dip

Heart Healthy | 7.00

Fresh Sliced Fruit, Power Bars and Vegetable Crudite with
Hummus

The Lime Life | 10.00

Chili Con Queso, Salsa, Tortilla chips, Mini Taquitos, Mini Beef
Empanadas, Guacamole, and Sour Cream.

Bruschetta Bar | 9.00

Pesto drizzled on grilled bread with hummus.
Tapenade and Roasted Peppers

Spa Life | 9.00

Assorted Fruit, Yogurts and Fruit Juice
Hummus and Toasted Pita Wedges
Assorted Olives and Assorted Cheeses with Crackers

South of the Border | 7.00

Tortilla Chips with Salsa, Guacamole and Queso

Crudite | 8.00

Fresh Fruit, Vegetable Crudite and Cheese Display
With Crackers and Ranch Dip

Coffee Shoppe | 9.00

Homemade Almond Biscotti Sticks, Chocolate Dipping Sauce,
Chocolate Sprinkles, Nuts, Assorted Cookie Pieces and Iced
Espresso

Cookie Jar | 5.00

Assortment of Freshly Baked Cookies and Brownies

Taste of Italy | 9.00

Fresh Mozzarella Bruschetta Prosciutto wrapped melon slices

Soda Shop | 10.00

Chocolate and Vanilla Ice Cream with Assorted Toppings
Served with gourmet Sodas

Ice Cream Sundae Bar | 8.00

Vanilla Bean Ice Cream scooped and served with your
choice of 4 of the following toppings: chocolate sauce,
caramel sauce, M&M's, whipped cream, cherries, oreo
cookies crumbles, brownie bites, fresh berries
*Additional toppings \$0.50 each per person

Cheesecake Bar | 8.00

Sliced New York Cheesecake with the following toppings:
Strawberry Sauce, Chocolate Sauce, Caramel Sauce, and
Fresh Berries.

Cupcake Bar | 10.00

Chocolate and Vanilla Cupcakes iced to order with Choco-
late and Vanilla Frosting and Assorted Candies and Top-
pings

Young at Heart | 7.00

Oreo Cookies, Fresh Baked Cookies, Cold Milk, and Pea-
nut Butter and Jelly Finger Sandwiches

Candy Station | 8.00

Your choice of 5 candies served in glass containers with
baggies and ties for guests to create a sweet treat to take
home with them.
*Additional candies \$1.00 each per person
*See Private Events Team for more details.

Themed Buffets

Minimum of 25 guests for buffets. Prices listed below are PER PERSON and are subject to 22% service charge and 8.25% tax.

Texas Mesquite BBQ | 28.00

Potato Salad
Coleslaw
Smoked Beef Brisket
Smoked Sausage
Whiskey BBQ Chicken
Ranch Style Beans
Roasted Corn with Bacon & Peppers
Cornbread Muffins
BBQ Fixings
Apple Pie

Cajun | 32.00

Caesar Salad with Deep Fried Spicy Croutons
Sweetwater Seafood Gumbo
Blackened Snapper OR Blackened Chicken with a Cajun Cream Sauce
Shrimp Creole
Cajun Style Red Beans with Steamed White Rice
Fried Okra
Dinner Rolls & Butter
Traditional Bread Pudding with Bourbon Sauce

Country | 30.00

Tossed Garden Green Salad
Coleslaw
CHOICE OF (3) THREE: Smothered Pork Chops, Pan Seared or Fried Catfish, Fried Chicken, Chicken Fried Steak or Meatloaf
Mashed Potatoes with Gravy
Country Style Green Beans
Old Fashioned Buttermilk Biscuits
Fruit Cobbler

"Little Italy" | 31.00

Antipasto Platter
Traditional Caesar Salad
Traditional Beef, Five Cheese or Vegetable Lasagna
Parmesan Crusted Chicken
Penne tossed with Shrimp, Sundried Tomatoes and Basil Cream Sauce
Sautéed Seasoned Vegetables
Fresh Garlic Bread
Tiramisu

Mexican | 28.00

Chili Con Queso
Spicy Homemade Salsa
Marinated Beef & Chicken Fajitas
Cheese Enchiladas
Fajita Fixings
Charro Beans
Mexican Rice
Caramel Flan

Themed Buffets

Minimum of 25 guests for buffets. Prices listed below are PER PERSON and are subject to 22% service charge and 8.25% tax.

Indian | 39.95

Homemade Vegetable Samosas with Chutney
Tossed Garden Salad with Choice of Dressings
Raita
Malai Kofta
Saag Paneer
Chicken Curry
Vegetable Biryani
Channa Masala
Aloo Tikki
Warm Naan
Elaborate Miniature Dessert Display, including Kheer

Elaborate Indian & Pasta | 52.95

Fresh Sliced Fruit and Imported & Domestic Cheese Display with Gourmet Crackers
Homemade Vegetable Samosas with Chutney
Spring Rolls with Sweet and Sour
Raita
Chana Salad
Malai Kofta
Vegetable Biryani
Chicken Curry
Saag Paneer
Channa Masala
Warm Naan
Tri-Color Cheese Tortellini Alfredo with Grilled Chicken, Broccoli and Carrots
Penne Marinara with Shrimp, Spinach & Parmesan Cheese
Garlic Bread
Elaborate Miniature Dessert Display with Kheer

**You are welcome to bring your own fresh, tandoori naan at no additional fee.*



Themed Buffets

Minimum of 25 guests for buffets. Prices listed below are PER PERSON and are subject to 22% service charge and 8.25% tax.

The American Buffet | 17.00

Coleslaw
Potato Salad
Chips
Hamburgers
Hot Dogs
American & Swiss Cheese
Traditional Condiments
Brownies
Cookies

The Caribbean | 42.00

Shrimp Salad with Pasta Shells
Grilled Vegetable Salad with Cilantro Vinaigrette
Grilled Atlantic Salmon with Roasted Pepper and Cumin Emulsion
Jerk Marinated Chicken Breast with Mango Peppercorn Relish
Caribbean Rice & Beans
Grilled Vegetable Medley

Texas Steak Cook Out | 54.00

12oz Ribeye Steak or 12oz New York Strip
Char-Grilled Chicken Breast with Roasted Poblano Peppers
Grilled Onions and Shrimp Skewers
Steamed Baked Potato with Traditional condiments
Steamed Medley of Vegetables
Southern Style Cornbread

Asian Buffet | 32.00

Thai Style Vegetable Lettuce Wraps
Green Papaya Salad
Fire Roasted Bok Choy with Soy Butter
Beans and Sprouts Salad
Fried Rice and Steamed Rice
Stir Fried Vegetables
Stir Fried Vegetables
Kimchi Pancakes

Choice of Two Entrees:

Spicy Pork Stew
Lemon Grass Chicken
Asian Style Fried Chicken
Red Roasted Garlic Shrimp

Taste of Texas | 35.00

Ranchero Salad Served with Mixed Greens,, Diced Tomatoes, Black Beans and Fresh Corn served with Tequila Lime Dressing
Pecan Crusted Chicken with Smoked Jalapeno cream sauce
Lemon Pepper Tilapia with White Wine Butter
Mashed Potatoes
Green Beans with Bacon and Onions

Dinner Enhancements

Prices listed below are PER PERSON and are subject to 22% service charge and 8.25% tax.

Cold Plated Appetizers

Lobster Burrata | 16.00

Micro Greens, pesto, seeds, and Mandarins

Traditional Shrimp Cocktail | 12.00

Tomato & Mozzarella Tower | 9.00

Petite Antipasta Plate, Prosciutto with marinated vegetables

Smoked Salmon | 12.00

Petite Antipasta Plate, Prosciutto with marinated Vegetables, Crisp Basel Bites, cream cheese and Condiments.

Tuna and Avocado Tian, Red Chile Oil and Pesto | 14.00

Diced Tuna and Avocado with tomatoes, peppers and onion

Soups

Cream of Potato & Leek | 6.00

Tomato Basil Soup | 6.00

Mushroom Brie | 6.00

Vegetable Minestrone | 6.00

Roasted Corn Bisque | 6.00

Seafood Gumbo or Chicken & Sausage Gumbo | 9.00

Lobster Bisque | 9.00

Hot Plated Appetizers

Crab Cheesecake | 9.00

Croissant crust tomato confetti, chardonnay cream

Fried Tomatillos | 8.00

Lemon habanero cream

Jumbo Lump Crab Cake | 12.00

Horseradish Slaw, Mango Pico de Gallo & Siracha Aioli

Pulled Pork | 9.00

Poblano Mac and Cheese

Chicken 65 | 9.00

Red Chile Sauce

New Orleans Style BBQ Shrimp | 12.00

Cheese Grits with Tomato Relish

Salads

Sweetwater House Salad | 6.00

Feta Cheese, Sundried Cranberries, Spiced Pecans and Balsamic Vinaigrette

Caesar Salad | 8.00

Freshly prepared with garlic croutons and parmesan cheese with creamy Caesar Dressing.

Spinach Salad | 7.00

Baby Spinach Leaves topped with mushrooms, Sliced red onions, Croutons and chopped eggs with warm bacon dressing.

Club Gourmet | 6.00

Romaine and Iceberg Topped with Tomatoes, Cucumbers and Croutons with Tequila lime dressing.

Field Salad | 8.00

Seasonal mixed greens topped with spicy glazed pecans, chopped eggs and Bermuda onions with Paprika dressing.

Plated Dinners

Includes chef's choice of starch and vegetable and dinner rolls. Prices listed below are PER PERSON and are subject to 22% service charge and 8.25% tax.

Beef

Chargrilled Certified Angus 10oz Ribeye | 30.00

Garlic herb marinated steaks, chargrilled and served with a peppercorn

Steak Diane | 38.00

Twin medallions of tenderloin, sautéed with mushrooms, flamed with brandy and sherry and finished with demi glaze

Filet Mignon | 38.00

Certified Black Angus fire roasted 8oz filet, complimented with bordelaise sauce

Herb de Provence Roasted Prime Rib | 32.00

Slow roasted prime rib, crusted with garlic and herbs de Provence, served with au jus and horseradish.

Sirloin Of Beef | 28.00

Slow roasted with herbs and spices, sliced and served with ragout of onion, chopped olives and tomatoes

Roasted Tenderloin of Beef | 38.00

Garlic herb rubbed and pan seared to seal in the juices, slow roasted, sliced and served with a bordelaise sauce

Poultry

Tomatillo Glazed Chicken Breast | 18.00

Grilled Chicken Breast Glazed with Tomatillo Salsa, Sautéed peppers and Onions

Blackened Breast of Chicken | 18.00

Seasoned with Cajun spices and blackened in cast iron skillets, served with dirty rice, stewed okra and Worcestershire butter

Chicken Schnitzel | 18.00

Lightly breaded Chicken breast sautéed with lemon, artichokes and mushrooms

Bacon Wrapped Chicken Breast | 21.00

Stuffed with andouille sausage cornbread, wrapped bacon and glazed with honey mustard

Chicken Oscar | 25.00

Grilled breast of Chicken topped with steamed asparagus, lump crabmeat, accentuated with Lemon cream.

Seafood

Pecan Crusted Brook Trout | 22.00

Boneless fresh water brook trout, baked, lightly crusted with ground pecans finished with parsley lemon butter

Gulf Coast Grouper | 27.00

Sautéed with mushrooms, tomatoes, herbs and lemon pepper vinaigrette

Herb Crusted Salmon | 24.00

Baked Atlantic Salmon, crusted with fresh herbs and bread crumbs, complimented with a mustard dill cream

Almond and Parmesan Crusted Snapper | 28.00

Baked with Italian style vinaigrette and white wine

Baked Atlantic Salmon | 24.00

Brushed with whole grain mustard and complimented hollandaise sauce

Grouper and Crab Duet | 34.00

Sautéed grouper filet, topped with lump crabmeat and finished with a white wine cream sauce.

Plated Dinners Cont...

Includes chef's choice of starch and vegetable and dinner rolls. Prices listed below are PER PERSON and are subject to 22% service charge and 8.25% tax.

Combination Entrées

Petite Filet Mignon with...

Marinated Grilled Chicken Breast | 38.00
Snapper Almondine | 38.00
Baked Salmon | 40.00
Grilled Gulf Coast Shrimp | 42.00

Personalized Selections Available Upon Request

Vegetarian

Baked Eggplant Parmesan | 18.00

Marinara Sauce, Parmesan Cheese and Basil

Vegetable Crepes | 17.00

White Wine Sauce

Butternut Squash Ravioli | 19.00

Brown Butter Sauce

To give a choice of entrées, a \$3 charge for each additional entrée selection will be applied. Quantity of each entrée selection must be given to the Catering Department 7 days before event.

Side Choices

Herb Coated and Roasted New Potatoes
Traditional Rice Pilaf
Steamed Jasmine Rice with Ginger and Cilantro
Fried Rice
Penne Pasta Alfredo
Whipped Idaho Potatoes
Roasted Garlic Whipped Red Skin Potatoes
Three Grain Medley
Buttered Basmati Rice
Buttered and Roasted Asparagus
Broccoli
Baby Stemmed Carrots
Roasted Cauliflower



Desserts

Prices listed below are PER PERSON and are subject to 22% service charge and 8.25% tax.

Gourmet Cakes | 7.00

New York Style Cheesecake
Chocolate Mousse Cake
Chocolate Decadence Cake
Chocolate Amaretto Cake
Chocolate Raspberry Cake
German Chocolate Cake
Hazelnut Cake
Italian Cream Cake
Banana Rum Cake
Raspberry Amaretto Cake
Carrot Cake
Tiramisu
Tres Leche
Sweetwater's Signature - Strawberry Fields Forever

Frozen Treat | 6.00

Vanilla Ice Cream Pecan Ball with Chocolate Sauce, Whipped Cream and a Cherry

Pies, Custard & Mousses | 6.00

Pecan
Apple
Cherry
Key Lime
Boston Cream
Pumpkin
Caramel Flan
Chocolate Mousse
Vanilla Mousse
Mango Mousse
Raspberry Mousse

Strawberries Romanoff | 8.00

Fresh Cut Strawberries topped with classic Romanoff sauce

Fun Interactive Displays (minimum 25 people)

Bananas Fosters Station | 10.00

Fresh Bananas caramelized with Butter, Cinnamon & Brandy, served warm over Vanilla Ice Cream

Cherries Jubilee | 9.00

Black Cherries & Brandy served warm over Vanilla Ice Cream

Ice Cream Sundae Bar | 8.00

Vanilla & Chocolate Ice Cream with Caramel Sauce, Chocolate Sauce, Strawberry Puree, M&M's, Crushed Oreos, Sprinkles, Cherries, Nuts and Whipped Cream

Beignet Station | 8.00

Homemade Beignets sprinkled with Cinnamon, Powdered Sugar and Lemon Blueberry Jam

S'mores Roasting Station | 6.00

Marshmallows, Graham Crackers, Milk & White Chocolate, roasted over an open flame

Mini Dessert Display | 4.00 per piece

Fruit Tarts
Mini Éclairs
Mini Key Lime Pie
Mini Pecan Tarts
Chocolate Covered Strawberries

*Most Gourmet Cakes can be made into minis

Plated Trio of Mini Dessert | 12.00

Create your own by choosing 3 of miniature desserts

Bar Options

Alcohol pricing is subject to 22% service charge and 8.25% tax.

Call Liquor | 6.00

Dewar's Scotch
Jim Beam Bourbon
Seagram's Gin
Hue Vodka
Don Q Rum
Sauza Blue Tequila

Premium Liquor | 7.00

JW Red
Jack Daniels
Tanqueray
Tito's
Bacardi Silver
Cuervo Gold "1800"

Reserve Liquor | 8.00

JW Black
Crown Royal
Bombay Sapphire Gin
Grey Goose Vodka
Cazadores Reposado Tequila
Captain Morgan White Rum

Wine & Champagne | 28.00 bottle

Chardonnay
Cabernet
Beringer White Zinfandel
Novacento Sparking Wine

Upgrade your Wine selection to "Premium" for \$4 per person

Imported Beer | 4.50

Dos XX
Heineken
Shiner Bock

Domestic Beer | 3.50

Miller Lite
Bud Lite
Coors Lite
Budweiser
Michelob Ultra



Bar Options

Alcohol pricing is subject to 22% service charge and 8.25% tax. All bar options require a bartender and setup fee

Bar Package (minimum 50 guests)

Beer & Wine Bar

House Wine, Domestic Beer and Soda

1st Two Hours | 13.95 Additional Hour Per Person | 3.95

Call Bar

Call Liquor, House Wine, Domestic Beer and Soda

1st Two Hours | 15.95 Additional Hour Per Person | 4.95

Premium Bar

Premium Liquor, House Wine, Domestic & Imported Beer and Soda

1st Two Hours | 17.95 Additional Hour Per Person | 5.95

Reserve

Reserve Liquor, House Wine, Domestic & Imported Beer and Soda

1st Two Hours | 19.95 Additional Hour Per Person | 6.95

Hosted Bar

Reserve Liquor | 8.00

Premium Liquor | 7.00

Call Liquor | 6.00

Domestic Beer | 3.50

Imported Beer | 4.50

Sodas | 2.00

House Wine | 28.00 bottle

Cash Bar

Host is responsible for a bar setup fee of \$100 and bartender fee (4 hours) of \$100 per bartender. Prices listed below INCLUDE 22% service charge and tax.

Reserve Liquor | 10.00

Premium Liquor | 9.00

Call Liquor | 8.00

Domestic Beer | 5.00

Imported Beer | 6.00

House Wine | 8.00

Soda | 2.50

Additional Beverage Options

Priced per gallon

Specialty Cocktail

Mimosas | 95.00

Bloody Mary | 95.00

Screwdriver | 95.00

Sweet Harmony | 95.00

Margaritas | 95.00

Champagne Punch | 95.00

Non-Alcoholic

Sparkling Fruit Punch | 40.00

Sparkling Cider | 18.00

Beverage Station of Iced Tea, Coffee & Soda

Half Day | 5.00 per person

Full Day | 8.00 per person

Miscellaneous

Pricing is subject to 22% service charge and 8.25% tax.

NOTE: **This will not go towards your Food & Beverage Minimum Spending**

Attending Chefs (1 per 50 people) | 75.00 each

Valet Parking (except on Mondays) | 5.00 per person

Additional Rental Time (subject to availability) | 500.00 per hour

Cash Bar Setup | 100.00

Bartender Fee | 100.00

Microphone with Podium | 50.00

Cordless Microphone | 50.00

Screen | 40.00

LCD Projector with Screen | 125.00

TV Setup | 50.00

Post-It Flip Chart Pad | 40.00

Dance Floor | 175.00

4x8 Stage Sections (max 12x16) | 50.00 each

Ice Sculptures | Pricing Varies

Special Occasion Sheet Cakes | Pricing varies

Upgraded Linen Available | 5.00 per person

Outdoor Lawn Ceremony | 1000.00 *includes 200 chairs*

Additional 50 chairs | 250.00

Salon Ceremony | 500.00

Ballroom Ceremony | 1500.00

Non Member Fee | 100.00 to 1000.00

