



Greetings!

We are pleased that you have chosen Wichita Falls Country Club as the location for your upcoming event.

For years, Wichita Falls Country Club has maintained a reputation of creative cuisine, flawless event execution and unparalleled customer service. Whether you are planning a wedding, business engagement, social affair, gala or fundraiser, our experienced staff will guide you through the challenges of designing a flawless occasion. Let us make your event unforgettable!

Warmest Regards,

Ashley Williams

Director of Events

Email: [Events@wichitafallsc.com](mailto:Events@wichitafallsc.com)

Phone: 940.213.9381

## **Banquet Set Up & Breakdown Policies**

In the event that a vendor, whether a member or non-member, comes into the Club to set up/decorate for any event, the following guidelines must be followed:

1. Club Staff will not be asked to help the vendor decorate or tear down following the event. However, our staff will be responsible for setting up tables, chairs, tablecloths & napkins, requested mirrors & votives and flatware: all of which are included in a set up/break down fee. Any damages to the Club will be charged to the host of the special event.

2. Any decorating must be done only on the day of the special event. If a vendor wants to enter the Club prior to the event date, they must contact the Manager to make prior arrangements. This decision is at the discretion of the Events Coordinator or Clubhouse Manager.

3. For Saturday functions, vendors will not be allowed to come in on Fridays when other events are scheduled to begin decorating unless approved by the Events Coordinator or Clubhouse Manager. In this case, a room rental fee will be assessed.

4. Only rooms rented will be allowed to be decorated. In the event of a wedding reception held in the Ballrooms, vendors may decorate the foyer table at the front entrance. If any kind of special event is being held in the Club at the time a vendor is decorating, the vendor will not be allowed to decorate outside the rented area until all other private events have ended or with the approval of the Events Coordinator or Clubhouse Manager.

5. For event breakdowns, vendors will be required to breakdown any and all decorations and exit the facilities in a timely manner. For events ending at 11:00 pm, vendors will be asked to leave by 1:00 am. For events ending at 12:00 am, vendors will be asked to leave by 2:00 am.

6. We have STRICT policy that the following items are NOT allowed any area of the Club: No nails in the walls, nothing may be hung from the walls with any type of adhesive, and all candy must be wrapped – no loose candy that will melt.

The Club will not be held responsible for damage or loss of any items left in the Club prior to or following events.

**A clean-up fee and or damage and repair fee or the amount required to repair Club property, whichever is greater, will be assessed to the client for any policy violation stated above.**

### **General Banquet Information**

#### **Menus**

Our menus are designed to offer you a selection of quality items that have been well established. While we feel our selections will delight the vast majority, they are by no means the entire scope of our capabilities. We also take pride in our ability to create menus to accommodate any special needs or requests. All prices are subject to change with market fluctuations.

#### **Taxes & Service Charge**

A sales tax of 8.25% (current) is added to all items. Tax exempt status does not apply to alcoholic beverages. A service charge of 20% will be added to all functions held in a private room.

#### **Guarantee**

It is beneficial to you, as well as Wichita Falls Country Club, to work as closely as possible to guarantee the number of guests for each function. If a guarantee (final

head count) is not received 7 days prior, then the “expected” number becomes your guarantee. If there are less attendees at your event than the guaranteed number of attendees, you will still be required to pay for the guaranteed number of attendees.

### **Cancellation**

Should you cancel your function with less than 5 days notice, you will be responsible for 100% of the price of the originally anticipated function, as outlined in the Banquet and Special Event Contract.

### **Billing**

#### **Deposit & Advance Bookings**

A deposit in the form of a check or cash and signed contract to reserve rooms for any private function. (We can book events 12 months in advance.) The deposit is non-refundable.

#### **Summer and November/December Bookings**

We reserve the right to impose a minimum Food & Beverage charge every Friday & Saturday night of the year and every night during the months of April, May, June, July, August, November, and December. During the month of December, the Club requires a minimum guarantee of 50 people per Ballroom in order to book Friday or Saturday night events. .

#### **Consumption of Alcohol on Club Property**

It is ILLEGAL to take any alcoholic beverage into a restaurant/bar that has a private club permit or a mixed beverage permit (distilled spirits in addition to beer/wine). You can't leave with an alcoholic beverage, unless it is a malt beverage produced by a brewpub, or you are leaving with a bottle of wine you bought with a meal and did not finish. Section 28.10 of the Alcoholic Beverage Code says, "*A mixed beverage permittee may not permit any person to take any alcoholic beverage purchased on the licensed premises from the premises where sold, except that a person who orders wine with food and has a portion of the open container remaining may remove the open container of wine from the premises.*"

Room Rental fees are as follows

One thirds of the Ballroom... \$175.00

Two thirds of the Ballroom... \$300.00

Whole Ballroom for non-member... \$1000.00\*

Whole Ballroom for members... \$500.00

Boardroom... \$125.00

Mixed Grill...\$150.00

Cork Room...\$75.00

Members of the club would not be charge for usage of the smaller rooms just the ballroom.

\*\$5,000 Food and Beverage minimum

**Member Discount is 15%, must be booked by the member and charged to their account, Not Member Sponsored**

**The Veranda is available for rent, with a \$5,000 minimum, by member or outside guest, based on approval from the House committee and Board of Governors.**

**Dinner Buffets**

30-person minimum

**Mexican Fiesta**

\$28.00 per person

Tri color tortilla chips with Guacamole, Queso, and Salsa

Roma Tomato and Red Onion Salad

With Lime, Olive Oil, and Cilantro

Mexican Salad

Mixed Greens, Taco Beef, Diced Tomatoes and, Sour Cream

Chicken and Beef Fajitas

Flour or Corn Tortillas

Chicken or cheese enchiladas

Queso, Sour Cream, or Ranchero Sauce

Spanish Style Rice and Refried Beans

Shredded Cheddar Cheese, Sour Cream, Guacamole, Pico de Gallo, and Sliced

Jalapenos included

Sopapillas and Chocolate Cake

**Add on Shrimp Fajitas or Chicken Tortilla Soup \$5.00 per person**

**Tour of Italy**

\$26.00 per person

Mixed Green Salad

With Pepperoncini's, Black Olives, Tomatoes, Croutons, and choice of dressing

Chopped Caesar Salad

Fresh Chopped Romaine, Garlic Croutons, Parmesan Cheese, and Caesar Dressing

Tomato Mozzarella Basil Salad

**Choice of Three Entrees**

Chicken Fettuccini Alfredo

Chicken Parmesan

Beef Lasagna

Chicken and Spinach Alfredo Lasagna

Spaghetti and Meatballs

Eggplant Parmesan

**Served with**

Toasted Garlic Bread

Chocolate Mousse Cake

Tiramisu Cream Cake with Kahlua Crème Anglaise

**Add on: Create your own pasta station**

**\$6.00 per person**

## **Texas BBQ Buffet**

\$30.00 per person and \$4.00 extra for Additional Entrees

Mixed Green Salad and Choice of Dressings

### **Choice of 2 Entrees**

Chicken Fried Steak with Country Gravy

Hickory Smoked Sausage

BBQ Roasted Chicken

Mesquite Smoked Brisket

Country Style Pork Ribs

### **Served with:**

Ranch Beans, Roasted Garlic Mashed Potatoes

Corn on the Cob

Cole Slaw and Potato Salad

Jalapeno Cornbread

Pickles, Onions, and Jalapenos

Peach Cobbler or Bread Pudding and Pecan Pie

## **New Orleans Cajun Buffet**

\$28 per person

Mixed Green Salad with Choice of Dressing

Crawfish Etouffee

Cajun Chicken Creole

Red Beans and Sausage with White Rice

Chefs Vegetable

Bread Pudding and Chocolate Cake

### **Add on:**

**Chicken and Smoked Sausage Gumbo \$5.00 per person**



## **Club Special Buffet**

\$45 per person

Mixed Green Salad with Choice of Dressing

### **Choice of 1 Carved Item**

Prime Rib with Au Jus

Roasted Turkey Breast with Cranberry Wine Sauce

Smoked Pork Tenderloin with Chipotle Maple Glaze

Smoked Pit Ham with a Pineapple Port Cherry sauce

### **Served with one Choice of:**

Chicken Picatta

Roasted Chicken topped with Spinach and goat cheese with a Tomato Basil Coulis

Chicken Champagne

Herb Seared Salmon with Tarragon Lemon Cream sauce

Sweet and Spicy Salmon with a Honey Mustard Glaze

### **Sides: Choice of 4**

Roasted Garlic Mashed Potatoes

Rosemary Roasted Red Potatoes

Wild Rice Pilaf

Spiced Mashed Sweet Potatoes

Seasonal Vegetable Medley

Green Beans with onions and Bacon

Tuscan Blend Vegetables

Roasted Asparagus

### **Dessert: Choice of 2**

Bread Pudding, Chocolate Mousse Cake, Pecan Pie, Seasonal Cobbler, Praline

Cheesecake, Carrot Cake

### **Add on:**

**Jumbo Chilled Shrimp Cocktail \$5.00 per person**

**Substitute Southwestern-Crusted Tenderloin of Beef with Green Peppercorn**

**Sauce \$5.00 per person**

## **Lunch Buffets**

20-person minimum

### **Sensational Salad \$15.00 per person**

Mixed Green salad or Chopped Caesar Salad with assorted dressings

Albacore Tuna Salad or Chicken Salad

Pasta salad, Marinated Vegetable Salad

Fruit Salad with poppyseed dressing

Assorted Rolls and Croissants

Fresh baked cookies and Brownies

**Add on: Fresh made soup of the day \$5.00 per person**

### **The Falls Deli Lunch Buffet \$15.00**

Mixed Green Salad with choice of Dressing

Slow roasted Turkey breast and Honey Ham

Lettuce, Tomato, onion, and pickles

Cheddar, American, and Swiss Cheese

Potato Chips, potato salad, and Cole Slaw

Fresh Baked Cookies and Brownies

## **Texas Luncheon \$19.00**

Mixed Green Salad with Choice of Dressing

### **Choice of 2 entrees:**

Pecan Crusted Tilapia with a White Wine Caper Sauce  
Marinated and Grilled Flank Steak with Green Peppercorn Sauce  
Chicken Florentine  
Smoked Chicken with a Pecan Maple Glaze  
Herb Seared Chicken Breast with Roasted Pan Jus  
Chicken Fried Chicken with Country Gravy  
Chicken Fried Steak with Country Gravy  
Apple, Bacon, and Onion Braised Pork Tenderloin

### **Choice of one Starch:**

Roasted Garlic Mashed Potatoes  
Rosemary Roasted Red Potatoes  
Wild Rice Pilaf  
Spiced Mashed Sweet Potatoes

### **Choice of one Vegetable:**

Seasonal Vegetable Medley  
Green Beans with Onions and Bacon  
Steamed Broccoli  
Corn on the Cob

### **Choice of two Desserts:**

Seasonal Fruit cobbler  
Chocolate Cream Pie  
Bread Pudding  
Coconut Cream Pie  
Brownies  
Cookies  
Carrot Cake

## **Golfer's Menu**

### **Boxed Deli Sandwiches \$10.00**

Jumbo Sandwich of slow roasted Turkey and Swiss or Ham and Cheddar of White  
or Wheat bread

Assorted Chips, Cookie, and Fresh Fruit  
With assorted condiments

### **Backyard Grill out \$12.50**

Fresh Grilled Hamburgers and Jumbo Hot Dogs  
Shredded Cheddar, Sliced American, and Swiss Cheese

Assorted Chips  
Cookies or Brownies  
Assorted Condiments

### **Breakfast**

Bacon, Sausage, or Ham, Egg and Cheese Breakfast Burrito served with salsa \$7.00

Bacon, Sausage, or Ham, Egg and Cheese on a Biscuit \$7.50

**Seated Luncheons**

**Cold Entrees**

Fresh Cut Fruit Plate \$8.00

Chicken Caesar Salad \$10.50

Salmon Caesar Salad \$17.00

Avocado San Jose \$13.00

Half of an Avocado filled with your choice of Tuna or Chicken Salad with fresh Seasonal Fruit

**Hot Entrees**

All Hot entrees served with choice of House or Caesar Salad, choice of Potato or Rice, and Chef's Vegetable

Smoked Chicken Breast \$17.50

Maple Pecan Glaze

Champagne Chicken \$17.50

Seared Chicken with Champagne, Capers, and Bechamel Sauce

Chicken Florentine \$17.50

Sundried tomato, spinach, and herb sauce

Honey Pecan Encrusted Salmon (4 oz.) \$17.00

Dijon Vin Blanc Sauce

Sweet and Spicy Salmon (4 oz.) \$17.00

Honey Mustard Glaze

Roasted Pork Tenderloin \$17.00

Red Chile Cream Sauce

Marinated Grilled Flank Steak \$18.00

Green Peppercorn Sauce

Filet Mignon (4 oz.) \$22

Red wine Demi Glaze

**Desserts \$6.95**

Praline Cheesecake with toasted Pecans and Caramel Sauce

Grand Marnier Crème Brulee with seasonal Berries

Chocolate Ganache Cake on a Raspberry Painted Plate

Fresh Apple Tart with Calvados and Crème Anglaise

Coconut Cream Pie

Chocolate Cream Pie

## Seated Dinner

### Appetizers

Shrimp Cocktail \$9.00

Served with Cocktail sauce and Lemon

Mini Beef Wellington \$12.00

Beef Tenderloin topped with Sautéed Mushrooms wrapped in puff pastry

Crispy Wrapped Shrimp \$10

Fresh Gulf Shrimp wrapped in a crispy shell with a light Wasabi sauce

Crab Cakes \$10

Served with Remoulade sauce

Beef Bruschetta \$9.00

Beef, Fresh Mozzarella, tomato-basil on toasted Crostini

### Entrees

All entrees served with choice of House salad, Caesar Salad, or Mixed Baby Green salad

and choice of starch and vegetable

Marinated Grilled Flank Steak \$20.00

10 oz. Grilled New York Strip \$28.00

7 oz. Filet Mignon \$33.00

Champagne Chicken \$22.00

Chicken Florentine \$22.00

Rosemary seared Breast of Chicken \$20.00

Pecan crusted or herb seared Tilapia \$18.00

Sweet and Spicy or Grilled Salmon \$25.00

Seared Halibut or Seabass \$38.00

Herb Roasted Pork Tenderloin \$22.00

**Mixed Grill options:**

4 oz. filet of beef with your choice of  
Seared Chicken breast with Tomato Saffron Relish \$32  
Pecan Encrusted Salmon \$34  
Lobster Tail: \$Market Price\$  
Shrimp and Cabernet Reduction \$42

**Choice of one Starch:**

Roasted Garlic Mashed Potatoes  
Rosemary Roasted Red Potatoes  
Wild Rice Pilaf  
Spiced Mashed Sweet Potatoes

**Choice of one Vegetable:**

Seasonal Vegetable Medley  
Green Beans with onions and Bacon  
Steamed Broccoli  
Sautéed Brussel Sprouts  
Roasted Asparagus

**Desserts**

\$6.95

Praline Cheesecake with toasted Pecans and Caramel Sauce  
Grand Marnier Crème Brulee with Seasonal Berries  
Chocolate Ganache Cake on a Raspberry Painted Plate  
Fresh Apple Tart with Calvados and Crème Anglaise  
Coconut Cream Pie  
Chocolate Cream Pie



## **Breakfast**

Coffee, Tea, Orange Juice, and Apple Juice are included

### **Continental Breakfast \$11.00**

Muffins, Danishes, and Sweet Rolls  
Bagels and Cream Cheese, Assorted Yogurt, and Fresh Fruit Display

### **WFCC Breakfast Buffet \$12.00**

Scrambled Eggs, Bacon and Sausage, Biscuits and Gravy  
Breakfast potatoes, Fresh Fruit, Assorted Breads and Butter

Add on: Omelet station \$5.00 per person

### **Breakfast Brunch \$12**

Ham, Florentine, or Quiche Loraine,  
Spinach Salad with Walnuts, Mandarins, and Dried Cherries  
Assorted Croissants and Breads with Butter

## **Afternoon Snack Selection**

### **The Sweet Tooth**

Chocolate Chip Cookies

Brownie

Assorted Selection of Soft Drinks

Bottled Water

Iced Tea

***\$7.95 per Guest***

**The Healthy Choice**

Yogurt with Granola Topping  
Sliced or Whole Seasonal Fresh Fruit

Granola Bars

Cranberry & Apple Juice

Bottled Water

Iced Tea

***\$6.95 per Guest***

**The Snack Attack**

Selection of Bagged Chips

Selection of Snack Crackers

Assorted Selection of Soft Drinks

Pretzels

Bottled Water

Iced Tea

***\$5.95 per Guest***

## **Ala Carte Hors D'Oeuvre Selections**

### **Specialty Items**

Whole Beef Tenderloin, Mini Buns & Condiments... \$9.50/per person

Whole Honey Cured Ham, Mini Buns & Condiments ...\$5.50/per person

Whole Roasted Turkey, Mini Buns & Condiments...\$7.50/per person

### **Hors D' Oeuvre's**

Per 100 pieces

Spanakopita...\$125.00

Fresh Melon wrapped with Prosciutto...\$100.00

Roasted Tomato Bruschetta...\$50.00

Asparagus Wrapped in Prosciutto...\$125.00

Fruit Skewers...\$125.00

Shrimp Cocktail...\$60.00

Finger Sandwiches (ham and cheddar, turkey and swiss) ...\$100.00

Chicken Cordon Bleu Bites...\$375.00

Bacon Wrapped Chicken...\$275.00

Swedish Meatballs...\$75.00

Southwest Chicken Eggrolls...\$150.00

Pork or Vegetable Eggrolls...\$125.00

Jalapeno poppers Cheddar...\$125.00

Crispy Fried Wasabi Shrimp...\$125.00

Bacon Wrapped Shrimp...\$200.00

Coconut Shrimp...\$200.00

Spinach Artichoke Dip...\$175.00

Pork Potstickers...\$75.00

Shrimp Potstickers...\$150.00

Mini Quiche...\$175.00

Seasonal Fruit Display...\$65.00

Cheese Display...\$55.00

Vegetable Crudit ...\$40.00

**Falls Reception**

Fresh Fruit Display

Domestic Cheese & Crackers

Assorted Cocktail Sandwiches

Sausage Stuffed Mushrooms

Fried Chicken Tenders

BBQ Meatballs

Regular & Decaffeinated Coffee

Iced Tea

**\$15.75 per Guest**