

Elevate Your Experience





Sky Creek Ranch Golf Club offers a unique setting for ceremonies, receptions, corporate events and other special occasions. Our 17,000 sq. feet clubhouse is set amongst one of the highest elevations in Northeast Tarrant County. Our pristine golf course and elegantly appointed venue is ideal for entertaining. Our Executive Chef will work with you to create a culinary experience that will delight your guests. All this, paired with unmatched gracious hospitality, make Sky Creek Ranch Golf Club an unparalleled destination for your next event.



All Inclusive Wedding

Amenities

- Setup and breakdown of the reception event space
- Set up access at least 3 hours prior to wedding
- 30 Minutes of Ceremony Time; 45 Minutes Ceremony Rehearsal Time
- Reception to last up to 4.5 hours
- Plated Meal for each guest
- Cash Bar & Bartender
- Dance floor
- White Floor Length Linen & White Napkins
- Outdoor Wedding Arbor
- Table Top Decorations-Mirror Tile, Hurricane Vase, Wood Stumps, or Lanterns
- Standard banquet chairs and tables
- Plate-ware, glassware, and silverware
- Service Staff
- Cake cutting services
- Access to Golf courses for bridal portraits or engagement photos

Saturday Prícíng (subtract \$500 for non Saturday packages)

Number of Guest	Price	Additional Guest
75 Guest	\$5,000	\$30
100 Guest	\$5,500	\$30
125 Guest	\$6,000	\$30
150 Guest	\$6,500	N/A

Sales Tax & Service Charge

A sales tax of 8.25% will be added to all banquet charges. 20% service charge is included in all base package rates, but will be added to any additional food & beverage services.

Ceremony **and** Reception Rental - 5 hour Event time with a 3 hour prior to event set up time.



Menu Optíons

Hors D'Oeuvres

Prices listed below are PER 50 serving and are subject to 8.25% tax and 20% service charge.

Chips & Salsa // add guacamole or queso	\$125//\$150
Caprese Skewers	\$150
Mini Pigs in a Blanket	\$150
Spinach Artichoke Dip	\$150
Tomato and Mozzarella Bruschetta	\$150
BBQ Shredded Sliders	\$175
Stuffed White Cheddar Mushrooms	\$175
Fried Jambalaya	\$175
Seasonal Fresh Fruit Platers	\$200
Vegetable Crudité with Ranch	\$200
Bacon Wrapped Shrimp	\$250
Domestic & Imported Cheese Display with Crackers//add Meat	\$200//\$250
Shrimp Cocktail Shooters	\$250

Soups

\$4.00 per person//\$7.00 per person(2 choices)

Chicken Enchilada

French Onion

Chicken Chili

Loaded Baked Potato

Tomato Basil



Menu Options

Chef Table Plated Dinner

Includes iced tea and water station.

Tex -Mex Fajita

Marinated Fajita Chicken and Beef Sautéed Peppers & Onions Cilantro Lime Rice, Charro Beans Sour Cream, Shredded Cheese, Sliced Jalapenos, Salsa, Tortilla Chips & Warm Flour Tortillas

Little Italy

Caesar Salad Chicken Alfredo Spaghetti with Bolognese Sauce Green Bean Almandine Garlic Knots

Brunch

Mixed Fruit Salad Fresh Scrambled Eggs Bacon or Sausage Roasted Breakfast Potatoes Honey Ham Carving Station House Baked Flaky Biscuits with Gravy

Heart of Texas BBQ

(choice of 2 meats)
Spring Mix Salad
Smoked and Sliced Beef Brisket,
Texas Style Smoked Pulled Pork, or
Grilled Chicken with BBQ Sauce
Potato Salad
BBQ Baked Beans
Texas Toast & Butter

Southern Dinner

Wedge Salad Country Fried Chicken Corn on the Cob Jalapeno Hush Puppies Fresh Warm Rolls and Butter

Ríbeye Steak Dinner

Spring Mix Salad 8oz Ribeye Steak Oven Roasted Red Potatoes Seasonal Vegetables Fresh Warm Rolls and Butter



Menu Options

Build Your Own Plated Dinner

Includes iced tea and water station. Served with Warm Rolls & Butter

Salad (choose one):

Spring Mix Salad with Cucumbers, Tomatoes, Red Onion, & Croutons paired with Ranch & Balsamic Vinaigrette

Caesar Salad with Romaine Lettuce, Croutons, Parmesan Cheese, and tossed in a Roma Caesar dressing

Spinach Salad and Field Greens with Strawberries, Pecans, & Feta Cheese served with Raspberry Balsamic Vinaigrette

Caprese with mozzarella, tomatoes, and sweet basil

Wedge Salad with Iceberg Lettuce topped with a Homemade Creamy Blue Cheese dressing, Bacon Crumbles, & Diced Tomato

Black Bean Corn Salad with Roasted Corn Red Bell Peppers, Jalapenos, Red Onions & Black Beans

Entree Selections:

One Entrée Included in package / Two Entrées are an additional \$6 per person

Grilled or Lightly Bread Chicken with choice of Sauce (Marsala with Mushrooms, Capers and Lemon Butter Sauce, Spinach Cream, or Bechamel Sauce)

Chicken Fried Steak or Country Fried Chicken paired with Gravy

Salisbury Steak

Braised Short Rib

Smothered Bone-In Pork Chop paired with Gravy

Salmon with choice of Sauce (Jalapeno Cream, Honey Mango Salsa, or Bourbon Brown Sugar)

Enchiladas (Chicken, Beef, or Cheese with Red or Green Sauce)

Vegetables (choose one):

Grilled Seasonal Vegetables Sweet Glazed Baby Carrots Green Bean Almandine Roasted Brussels Asparagus (Grilled or Parmesan Crusted) Broccoli Rice Casserole Fried Okra

Starches (choose one):

Homemade Mashed Potatoes Oven Roasted Red Potatoes Baked Mac and Cheese (Jalapeno Optional) Baked Sweet Potato Rice (Spanish, Pilaf, Brown, or White) Cous-Cous

Add an additional side for \$3 per person



OPEN BAR PACKAGES

Bar packages may be purchased for your chosen length of time for ALL guests over the age of 21 in attendance. Guests are charged per person regardless of the amount consumed.

Beer & Wine

Includes domestic beer, imported beers, & house wines 18.00 per person for two hours 21.00 per person for three hours 28.00 per person for four hours

Well Liquor, Beer & Wine Station

Includes well brand liquors, domestic beer, imported beer, & house wines 23.00 per person for two hours 27.00 per person for three hours 34.00 per person for four hours

Call Liquor, Beer & Wine Station

Includes call brand liquors, domestic beer, imported beer, & house wines 28.00 per person for two hours 33.00 per person for three hours 40.00 per person for four hours

Premium Liquor, Beer & Wine Station

Includes premium brand liquors, domestic beer, imported beer, & house wines 33.00 per person for two hours 38.00 per person for three hours 45.00 per person for four hours

Open Consumption Bar

All beverages consumed will be charged to the master bill. Host selects type of beverages and brand level to be offered. Each drink will be charged per individual drink. Host can limit the total dollar amount of the bar tab, then the bar converts to cash/credit bar for guest to purchase additional beverages.



A La Carte

Host may select kegs, bottles of wine, or frozen drinks to be added to the master bill.

16 Gallon Kegs

Kegs Yields approx. 125 beers Domestic Keg- 350.00// Imported Keg- 450.00

Frozen Margaríta

Approx. 70 Servings -375.00//400.00 (added flavor)

Wíne & Champagne

Wine by the bottle - House 25.00 (Serves Approx. 5 glasses) Champagne by the bottle - 25.00 Passed Champagne Toast 4.00 per person

Drink Tickets

Host purchases tickets, provided by Sky Creek Ranch, and host distributes up to four (4) drink tickets per person. Host will be charged on the number of tickets distributed. After the guests' tickets are used, a cash bar must be set up based on the cash bar guidelines.

Ticket Prices

5.00 per ticket good for domestic or imported beers and house wines6.00 per ticket good for call brand liquors, domestic or imported beer and house wines

Cash Bar

GUESTS ARE RESPONSIBLE FOR PURCHASING DRINKS.

Domestic Bottle Beer 5.50 // Import Bottle Beer 5.50

House Wine or Champagne 6.50

Well Liquor 4.50 // Call Liquor 6.00 // Premium Liquor 8.50

Coffee or Soda Station

2.00 // 2.50 per serving that the host of the event request Regular & Decaf Coffee with Sweeteners and Creamers Unlimited Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper

8.25% tax and 20% Service Charge will be applied to all Alcohol Sales



Can I bring in my own Vendors?

Yes, you are welcome to bring in any vendors of your choosing, excluding caterers. We require that all food and beverage be purchased through SCR. The only exception is for wedding cakes or specialty items.

Can we schedule a tasting prior to the event?

Yes, we do charge a fee of \$40 per couple. Tastings must be scheduled at least two weeks in advance in order to order the ingredients necessary.

Do you offer cake cutting?

We are happy to cut the cake at no extra charge. We provide white cake plates & cake forks for your guests.

Do you require security at your facility?

No, we do not require you to have security guards, but you are welcome to bring in security if you would like.

If I booked an outdoor wedding what happens if it rains?

If it looks like rain is in the forecast we will be in contact with you the day before to decide together where it should be.

What if I need more than three hours to get ready?

Depending on what we have going on at the Club we could allow you to come in early to set up, at no extra charge. Keep in mind that the event staff will not arrive until their designated time.

Can I have an open flame candle in my centerpiece?

We allow actual candles to be lit as long as they are in a vase that is taller than the flame.

Do you allow sparklers as a send-off?

Yes, we allow sparklers, but we do not allow bird seed or glitter.

Can I add additional hours to my event?

Yes, we do allow you to add time for your event. It is 300.00 per additional hour. We do ask that you make these arrangements at the 30 day mark prior to your event.



Vendor Líst

Rental Items

Simply Elegant Weddings Rentals Flowers for all Occasions 817-656-2933

www.simplyelegantwed.com

Bubbles and Marquee

<u>Instragram-bubblesandmarqueeevents</u>
817-771-6518

Photography

Stephanie Ray Photography
Stephanie Ray
www.stephanierayphoto.com

Monica Cassell Photography
Monica Cassell
www.monicacassellphotography.com

Kate + Co Photography www.katecophotography.com

Hannah Way Photography
Hannah Stanley
www.hannahwayphotography.com

Duo Bro Films https://www.duobrofilm.com/

4K Wedding Videographer www.Radianceweddingflims.com

Photobooth

Traci traci@starfotobooth.com www.starfotobooth.com

OMG Photo Booth DFW! omgphotoboothdfw.com/home

DJ or Live Music

DJ Connection
Tandy
www.djconnection.com

Mark Aldridge
DJ Europa
djeuropadfw@yahoo.com

DJ Matt Blake Matt Blake www.djmattblake.com

Go DJ GO
Gabriel Patterson
www.godjgo.com



Vendor List

Bakery

Cake-aholics Matthew Wohlkinger www.cake-aholics.com

Sweet Memories Susan Clark 817-379-3777

www.sweetmemoriescakes.com

Florist

The Blooming Bride
Tami Abernathy
tami@thebloomingbride.com
www.thebloomingbride.com

B. Marie Flowers
Brittni Williamson
www.bmariesflowers.com

Hotel

Hampton Inn in Keller 817-741-8536

Coordinators

Create & Celebrate Kristy Kelley 817-929-1444

www.createandcelebrateevents.com

Martinez Brown Events
Lanie Brown
www.facebook.com/
martinezbrownevents

Weddings by Wendy Wendy Hunter 817-707-4742

Hannah Rayne Events Hannah Rayne Instagram-Hannahrayne.events

Hair & Makeup

Glam By Ash (682) 410-6833

www.facebook.com/glambeautybyash

Alice Chapman
Makeup
Instagram-alliebethmua
214-578-8962



To enhance the " I do"

Chívarí Chair 14.00

Dress up your room with your choice of Chivari Chair. A wide variety of colors are available for your selection. Delivery and setup are included in price.

Table Runners 12.00

Customize your guest tables with a pop of color running along the top of the table. Delivery and setup are included in price.

Insíde Aísle Arch 150.00

Say I do underneath an aisle arch with pictures to last you a life time. Delivery and setup included in price.

Ceiling Drapery in the Grand Ball room 500.00

Choose from white or ivory to drape the beautiful chandeliers in the grand ballroom. Delivery and setup included in price.

Floor Length Linen 20.00 or Black Linen for \$10.00

Dress up your room with floor length polyester linen. A wide variety colors are available for your selection. Delivery and setup are included in price.

Specialty Napkin 1.00

Dress up your table with a specialty colored napkin. A wide variety colors are available for your selection. Delivery and setup are included in price.

<u>Charger Plates 1.00</u>

Dress up your table with a charger plate. We offer silver, black, & gold. Delivery and setup are included in price

8.25% tax and 20% Service Charge will be applied to all rented items