

Dalcoines

COUNTRY CLUB





I do...

We are excited about the prospect of hosting your event at Balcones Country Club. Although Balcones Country Club is a private club, we welcome the opportunity to serve non-members in any of our banquet rooms. Our banquet rooms are inviting and spacious allowing us to accommodate up to 325 guests.

Our experienced culinary team will create a bespoke menu to your specifications, while our catering staff will guide you through the entire process from beginning to end.

Allow us to curate the wedding of your dreams.



Venue guidelines

DEPOSIT AND PAYMENT INFORMATION

A non-refundable deposit is due with the signed contract. The room is not guaranteed until both the deposit and signed contract have been returned to Balcones Country Club. Full payment of the event is due 7 working days prior to the event.

RESERVATION POLICIES

- Food and Beverage must be provided by Balcones Country Club or there will be an outside catering fee.
- Specialty cakes may be brought in for your function at no additional charge.
- Delivery times for items supplied by outside vendors must be arranged with the Catering Director.
- Balcones Country Club must be notified of all menu selections at least 2 weeks prior to the event. A final banquet event order will be provided by the club and must be reviewed, signed, and returned 10 days prior to the event. The final guaranteed number of guests for food & beverage must be submitted no later than 7 business days prior to the event. This number will be the minimum number.

CLUBHOUSE INFORMATION

Our goal at Balcones Country Club is to exceed your expectations through impeccable quality and service, creating memories that you and your guests will cherish for years to come. Our standard of service is unparalleled as is our attention to detail and staff professionalism. Our team is committed to serving you and your guests throughout every aspect of your event.

Room fees vary based upon the day of the week and time of booking. Your room fee will include:

- Round dinner tables with seating for up to 10
- 4 hour event time
- House linens, house napkins and skirting for reception tables
- Dance floor, if applicable
- Tables and chair set-up, breakdown, labor and clean-up
- Day of coordination for your event

Please note buffets are for groups of over 50 people. Plated dinners are for groups under 50 people.



DISPLAYS & ANTIPASTO

Small (serves 25) \$150 • Medium (serves 50) \$250 • Large (serves 100) \$350

Domestic and Imported Cheese with Grapes, Crackers, and Flatbread

Fruit and Berries with Honey Yogurt

Crudité with Red Pepper Hummus and Basil Pesto Ranch

Spinach and Artichoke Dip with Crostini

Trio Dip: Roasted Tomato Salsa, Guacamole, and House Queso with Tortilla Chips

Small (serves 35) \$85

Brie en Croûte with Grapes, Crackers and Flatbread

Spicy Tuna Sushi with Wasabi and Ginger

Small (serves 25) \$100 • Medium (serves 50) \$180 • Large (serves 100) \$350

Sliced Cured Meats, Assorted Cheeses, Grilled Marinated Squash and Asparagus, Marinated Artichoke Hearts, Kalamata Olives, Pepperoncini, crackers and Flatbreads



HORS D'OEUVRES

HOT

- Prosciutto Prawn with Lemon Dijon Vinaigrette — \$3⁰⁰
- Brie in Philo Cup with Honey and Sliced Almonds — \$2⁰⁰
- Bacon Wrapped Scallop with Red Mango Chutney — \$3⁰⁰
- Chicken Cordon Blue with Dijon Crème — \$2⁵⁰
- Calamari "Fingers" with Chipotle Aioli — \$2⁰⁰
- Parmesan Artichoke Hearts — \$2⁰⁰
- Smoked Ham and Asparagus Rolls with Pimento Cheese — \$2⁰⁰
- Crab Cakes with Cajun Remoulade — \$3⁰⁰
- Coconut Shrimp with Red Mango Chutney — \$3⁰⁰
- Spanakopita — \$2⁰⁰
- Parmesan Meatballs — \$2⁰⁰
- Sausage Stuffed Mushrooms — \$2⁰⁰

COLD

- Prosciutto Prawn with Lemon Dijon Vinaigrette — \$3⁰⁰
- Brie in Philo Cup with Honey and Sliced Almonds — \$2⁰⁰
- Bacon Wrapped Scallop with Red Mango Chutney — \$3⁰⁰
- Chicken Cordon Blue with Dijon Crème — \$2⁵⁰
- Calamari "Fingers" with Chipotle Aioli — \$2⁰⁰
- Parmesan Artichoke Hearts — \$2⁰⁰
- Smoked Ham and Asparagus Rolls with Pimento Cheese — \$2⁰⁰
- Crab Cakes with Cajun Remoulade — \$3⁰⁰
- Coconut Shrimp with Red Mango Chutney — \$3⁰⁰
- Spanakopita — \$2⁰⁰
- Parmesan Meatballs — \$2⁰⁰
- Sausage Stuffed Mushrooms — \$2⁰⁰





BANQUET

Menus

PLATED SELECTIONS

25 PERSON MINIMUM

Packages include: Garden Salad or Caesar Salad, Complementary Starch and Seasonal Vegetable, Dinner Rolls with Butter, as well as Coffee, Tea and Water

CHICKEN CORDON BLEU — \$30
Stuffed with Ham & Swiss Cheese with Béchamel Sauce

CHICKEN OSCAR — \$35
Boneless Breast with Asparagus, Lump Crab and Béarnaise Sauce

SHRIMP SCAMPI — \$32
Sautéed with Tomatoes, Parsley and Garlic-Lemon Butter

RACK OF LAMB — \$40
Roasted with a Herb Mustard and Mango Chutney

PORK CHOP — \$35
Grilled with Rich Bourbon Glaze

FILET MIGNON — \$40
Cracked Black Peppercorn Demi Glaze

SURF AND TURF — \$45
Grilled Sirloin with Bay Shrimp and Parmesan Cream

FILET AND LOBSTER — \$65
Grilled Filet and Grilled Lobster Tail



BUFFET

Options

BUFFET SELECTIONS ARE ALSO AVAILABLE AS PLATED OPTIONS.

25 PERSON MINIMUM

Packages include:

House Salad or Caesar Salad

Dinner Rolls with Butter

Coffee, Tea and Water

BANQUET BUFFETS

\$26 — SINGLE PROTEIN BUFFET

\$31 — DOUBLE PROTEIN BUFFET

STARCHES & VEGETABLES (CHOICE OF TWO)

- Garlic Mashed Potatoes
- Rice Pilaf
- Spanish Rice
- Rosemary Roasted New Potatoes
- Fire Roasted Squash, Zucchini, Peppers and Onions
- Roasted Lemon-Garlic Broccoli
- Green Beans Amandine with Roasted Red Peppers
- Honey Glazed Carrots
- Sautéed Zucchini and Yellow Squash

ENTRÉES

- Grilled Chicken Breast with Red Pepper Cream
- Rosemary Roasted Chicken Breast
- Chicken Marsala
- Pecan Crusted Chicken with Dijon Cream
- Garlic Herb Crusted Pork Loin
- Peppered Beef Tenderloin with a Mushroom, Red Wine Demi-Glace
- Sliced Tenderloin with Honey Chipotle Glaze
- Cod Vera Cruz
- Blackened Catfish with Red Pepper Cream
- Citrus Glazed Salmon

DESSERT — \$5

- Cheesecake with Strawberries
- Apple Crisp with Carmel
- Warm Bread Pudding with Brandy Sauce
- Chocolate Mousse

ASSORTED MINI DESSERTS

(Includes the Following)

- Mini Cheesecakes
- Luscious Lemon Squares
- Melt Away Bars
- Carmel Apple Granny Bars
- Pecan Chocolate Chunk Bars

BUFFET STATIONS

MARTINI MASHED POTATO BAR — \$8

Roasted Garlic Mashed Potatoes, Caramelized Onions, Applewood Bacon, Sautéed Mushrooms, Shredded Cheese, Sour Cream & Chives

MAC & CHEESE STATION — \$9

White Macaroni & Cheese, Fried Chicken Bites, Crumbled Bacon, Sautéed Mushrooms, Caramelized Onions, Feta & Shredded Cheese

ACTION STATIONS

\$100 Attendant Fee Per Station

PASTA STATION — \$12

Spaghetti & Cavatappi
Marinara, Alfredo and Basil Pesto
Grilled Chicken, Meatballs and Bay Shrimp
Tomato, Onions, Peppers, Spinach, Mushroom & Parmesan Cheese

SEAFOOD RAW BAR — \$14

Chef Shucked Oysters on the Half Shell and Jumbo Shrimp
Cocktail (cooked in heavy cream & butter)
Lemon Wedges, Hot Sauce, Cocktail Sauce, Mignonette, Pickled
Ginger, Wasabi and Soy Sauce

STREET TACO STATION — \$10

Corn Tortilla, Carnitas and Chicken Fajita
Pico, Cotija, Avocado-Tomatillo Salsa, Shredded Cheese & Roasted
Tomato

CARVING STATIONS

Priced per 25 People

\$100 Attendant Fee Per Station

All served with Hinged Rolls

BEEF TENDERLOIN — \$175

Horseradish Sour Cream and Chimichurri

SMOKED AIRLINE TURKEY BREAST — \$125

BBQ Sauce and Chimichurri

ROASTED PORK LOIN — \$100

Mustard Sauce and Chimichurri

BUFFET

Options

BUFFET SELECTIONS ARE ALSO AVAILABLE AS PLATED OPTIONS.

25 PERSON MINIMUM

Packages include:

House Salad or Caesar Salad

Dinner Rolls with Butter

Coffee, Tea and Water

THEMED BUFFETS

FAJITA BUFFET — \$28

Southwestern Tortilla Salad with Chipotle Vinaigrette and Ranch Dressing
Grilled Chicken or Beef Fajita with Grilled Peppers and Onions
Spanish Rice and Borracho Beans
Flour Tortillas (Corn upon request)
Guacamole, Sour Cream, Shredded Cheese, Chips and Roasted Tomato Salsa

VEGETARIAN MEXICAN BUFFET — \$25

Southwestern Tortilla Salad with Chipotle Vinaigrette and Ranch Dressing
Cheese Enchilada with Red Sauce
Spinach and Mushroom Enchilada with
Salsa Verde
Spanish Rice and Refried Beans
Guacamole, Sour Cream, Chips and Roasted Tomato Salsa

COUNTRY BUFFET — \$30

House Salad
Chicken Fried Steak and Ranch Roasted Chicken Breast
Garlic Mashed Potatoes and Corn on the Cob
Country Gravy and Biscuits

ITALIAN BUFFET — \$28

Caesar Salad
Penne and Cavatappi Pasta
Meatballs, Grilled Chicken Breast and Grilled Vegetables
Alfredo, Marinara and Basil Pesto
Garlic Bread

VEGETARIAN ITALIAN BUFFET — \$25

Caesar Salad
Sliced Tomato and Fresh Mozzarella Caprese
Penne and Cavatappi Pasta
Steamed Broccoli and Grilled Vegetables
Alfredo, Marinara and Basil Pesto
Garlic Bread

BBQ BUFFET — \$35

Coleslaw and Potato Salad
Corn on the Cob and Baked Beans
Sliced House Smoked Brisket and Grilled Sausage with Peppers and Onions
Texas Toast