





**CREATE  
LASTING  
MEMORIES**

canyon  creek





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# BREAKFAST

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## SIMPLE AND SWEET

Assorted Pastries, Muffins and Danishes

12

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## LIGHT CONTENENTIAL

Yogurt Parfait, Assorted Bagels, Muffins & Danishes,  
and a Seasonal Fresh Fruit Display

16

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## SOUTHERN STYLE

Fresh Seasonal Berries, French Toast or Belgian Waffles, Maple Syrup, Whipped Butter & Whipped Cream, Choice of Sausage Patties or Applewood Smoked Bacon

18

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## SUNRISE BREAKFAST BURRITO

Large Flour Tortilla with Scrambled Eggs, Cheddar & Jack Cheeses, Golden Hash Browns and a Seasonal Fresh Fruit Display

18

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## HEALTHY START

Halved Ruby Red Grapefruit, Scrambled Egg Whites, Sautéed Vegetables, Roasted Breakfast Potatoes with Bell Peppers, Toasted English Muffins,  
Butter and Fruit Preserves

18

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## EXECUTIVE CONTENENTIAL

Scrambled Eggs, Applewood Smoked Bacon & Sausage Patties, Golden Hash Browns, Assorted Pastries & Muffins, and a Seasonal Fresh Fruit Display

24

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Prices listed below are sold per person and are subject to 8.25% sales tax and 22% service charge  
\*each selection served with a beverage station of water, iced tea and coffee



# BRUNCH

## QUICHE DISPLAY

Choice of Quiche Lorraine or Vegetable, Seasonal Fresh Fruit Display, Assorted Cheese Display, Choice of Mixed Garden Greens Salad or Caesar Salad

22

## TEA PARTY SANDWICH DISPLAY

*Tea Sandwich Display (Select Three)*

Choice of: Pimento Cheese, Chicken Salad, Cucumber with Cream Cheese, Turkey with Swiss Cheese, Cream Cheese & Jelly, Egg Salad, and Tuna Salad

26

## CANYON CREEK BRUNCH DISPLAY

### Omelet Bar

*toppings include: cheese, bacon, sausage, assorted peppers, spinach, onions, and mushrooms or scrambled eggs*

Waffles served with Whipped Cream, Strawberries, Blueberries, and Syrup  
Seasonal Fresh Fruit & Cheese Display served with assorted lavosh & crackers

Bacon & Sausage Patties

Roasted Red Potatoes

Chicken Salad & Tuna Salad served on Croissants

Assorted Pastries

Mixed Green Salad with Assorted Vegetables and Assorted Dressings

Choice of Iced Tea or Orange Juice

40

## MINI DESSERT DISPLAY

Chef's Choice Assorted Mini Desserts

12

## BEVERAGE BARS

### Bloody Mary Bar

Club Vodka, Zing Zang Bloody Mary Mix, Celery, Limes, Lemons, Tabasco Sauce, Worcestershire Sauce, Green Olives and Bacon

24

### Mimosa Bar

Champagne, Orange Juice, Cranberry Juice, and Raspberries

20

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## HORS D'OEUVRES

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### TRADITIONAL

Gourmet Meatballs served with your choice of BBQ or Marinara Cream Sauces

Caprese Skewers

Tomato Basil Bruschetta

Chicken Diablo Bites served with Jalapeno & Bacon

Grilled Veggie Skewers

Pork Pot Stickers served with Sweet & Sour Sauce

Teriyaki or BBQ Chicken Skewers

Vegetable Spring Rolls served with Sweet Chili Sauce

Mac & Cheese Bites

Boneless Wings served with choice of 2 dipping sauces

\$250 per 50 pieces

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### PREMIUM

Spinach & Cheese Stuffed Mushrooms

Crab Stuffed Mushrooms

Bacon Wrapped Scallops

Mini Vegetable Empanadas served with Avocado Ranch

Coconut Chicken Tenders served with Raspberry Dipping Sauce

Mini Chicken Empanadas served with Chipotle Ranch

Smoked Salmon & Dill Bruschetta

Bacon Wrapped Shrimp

Mini Beef Wellington

Tenderloin Skewer



Smoked Italian Sausage En Crouete

Ahi Wonton with Wasabi Aioli

\$350 per 50 pieces

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# GOURMET TABLE DISPLAYS

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## CHIPS & DIPS

Chips, Salsa & Queso

425

Chips & Fresh Salsa

325

Roasted Red Pepper Hummus & Pita Chips

425

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## DISPLAYS & MORE

Domestic Cheese Display

served with assorted crackers and fruit garnish

400

Fresh Seasonal Fruit Display

served with yogurt dipping sauce

400

Seasonal Vegetable Crudité

In Season Farmer's Market Vegetable Display

*served with ranch dipping sauce*

400

Gourmet Charcuterie Board

*assorted crackers & lavosh, assorted meats, assorted cheeses, green olives, red & green grapes, mixed nuts and fruit garnish*

*\*20 per person*

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prices listed are subject to 8.25% sales tax and 22% service charge

each display serves 50 guests



# CHEF'S POPULAR STATIONS

## FOOD STATION DISPLAYS

Slider Bar (select 2 proteins)

Gourmet Cheeseburger, Buffalo Chicken, Pulled Pork, or Beef Brisket Slider Bar  
served with house club chips & condiments

22

Nacho Bar (select 1 protein)

Tortilla Chips, Pulled Pork, Ground Beef, Shredded Chicken or Brisket,  
Queso, Chipotle Ranch, Shredded Lettuce, Sour Cream & Jalapenos

20

Mini Street Tacos (select 2 proteins)

Pico Diallo (Ground Beef), Barbacoa (Shredded Beef), Chicken Tinga (Shredded  
Chicken), 4 inch Flour or Corn Tortillas, Sour Cream,  
Shredded Cheese, Salsa, Pico De Gallo

20

Mac N' Cheese Bar

White Cheddar Cheese OR Smoked Gouda Macaroni served with Bacon, Scallions,  
and an Assortment of Cheeses

20

Spud Bar

Fresh Hot Baked Potatoes or Sweet Potatoes and all the fixins'  
butter, bacon, sour cream, scallions, black olives  
butter, marshmallows, cinnamon & sugar

20

Cookies & Milk Bar

Assorted Freshly Baked Cookies served with White & Chocolate Milk

8

Donut Bar 8 | Donut Wall 10

Four (4) Donut Varieties Included  
served with white milk

prices listed are sold per person and are subject to 8.25% sales tax  
and 22% service charge

# CHEF'S GOURMET BUFFETS

*\*buffet selections include a beverage station of water, iced tea & coffee and rolls & butter*

## **Salad Course**

*Select one of the following salads*

### **Mixed Garden Green Salad**

Mixture of Fresh Garden Greens with Cucumber, Carrots, and Croutons  
*served with balsamic vinaigrette, ranch, italian or bleu cheese dressings*

### **Spinach Salad**

Baby Spinach with Mushrooms, Red Onion, Chopped Bacon,  
Walnuts, and Feta Cheese  
*served with balsamic vinaigrette or ranch dressings*

### **Traditional Caesar Salad**

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, and Caesar Dressing

## **Main Course | \*select one or two**

Chicken Parmesan with Marinara Sauce

Pan Seared Chicken served with choice of sauce (Lemon Caper, Marsala with Mushrooms or  
Creamy Garlic)

Blackened Chicken with Grilled Pineapple and Mango Chutney

Rosemary Pork Loin with Apple Brandy Compote

Baked Salmon served with Lemon-Dill Cream Sauce

Seafood Stuffed Flounder

Beef Medallions served with Bleu Cheese Cream Sauce, Balsamic Reduction  
or Mushroom Demi-Glace (MKT PRICE\* for additional per person)

## **Accompaniments (Choice of Two)**

Roasted Vegetable Medley (Broccoli, Cauliflower, and Carrots)

Steamed Broccoli

Lemon Butter Green Beans

Roasted Asparagus

Sautéed Brussel Sprouts with Balsamic Glaze

Southern Style Green Beans

Green Beans Amandine

Garlic or Traditional Mashed Potatoes

Mashed Sweet Potatoes with Pecan Butter

Herb Roasted Baby Red Potatoes

Parmesan Cheese Risotto

Wild Rice Pilaf

**One Entree Buffet | 44 ~ Two Entree Buffet | 54**

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# CHEF'S THEMED BUFFETS

themed buffet selections are served with a beverage station of water & iced tea

## **Big Texas BBQ**

Potato Salad  
Creamy Coleslaw  
Baked Beans  
Smoked Brisket  
BBQ Chicken Breast  
Texas Corn Bread  
Apple Cobbler

44

## **Tex-Mex Fiesta**

Marinated Beef & Chicken Fajitas  
Sautéed Onions & Bell Peppers  
Sour Cream  
Pico De Gallo  
Salsa  
Grated Monterey Jack Cheese  
Refried Black or Pinto Beans  
Spanish Rice or Cilantro Lime Rice  
Flour or Corn Tortillas  
Churros

40

## **Tuscan Italia**

Cesar Salad  
Three Cheese Beef Lasagna or Cheese Tortellini  
Chicken Parmesan  
Roasted Fingerling Potatoes  
Vegetable Medley  
Garlic Bread  
New York Style Cheesecake

38

## **Southern Style Home Cookin'**

Mixed Garden Green Salad served with Ranch Dressing  
Buttermilk Fried Chicken served with Black Peppercorn Gravy  
Grilled Flat Iron Steak served with Jalapeno Corn Relish  
Southern Style Green Beans  
Garlic Mashed Potatoes  
Texas Toast  
Peach Cobbler

38



# CHEF'S PLATED SELECTIONS

plated dinner selections are served with a beverage station of water & iced tea and rolls & butter

## Salad Course

*select one of the following salads*

### Mixed Garden Green Salad

Mixture of Fresh Garden Greens with Cucumber, Carrots, and Croutons

*served with your choice of dressing*

### Traditional Caesar Salad

Romaine Lettuce, Parmesan Cheese, Garlic Croutons and Caesar Dressing

### Pear Salad

Arugula with Pears, Bacon, and Bleu Cheese Crumbles

*served with champagne vinaigrette*

## Main Course

*select one or two of the following main courses*

### Pan Seared Chicken with Choice of Sauce

*choose one: Lemon Caper, Marsala Mushroom or Creamy Garlic Sauce  
served with Sautéed Vegetable Medley and Herb Roasted Baby Red Potatoes*

### Blackened Pineapple Chicken

*served with Grilled Pineapple and Mango Chutney, Wild Rice and Roasted Asparagus*

### Bacon Wrapped Beef Filet | \*MARKET PRICE

*served with Rosemary Butter, Asparagus and Garlic Mashed Potatoes*

### Mahi Mahi

*served with Cucumber Relish, Jasmine Rice, Asian Chili Drizzle, Roasted Lemon Asparagus*

### Bone-In Pork Chop

*served with Mashed Potatoes and Grilled Asparagus*

### Grilled Ribeye | \*MARKET PRICE

*served with Parsley-Garlic Butter, Garlic Mashed Potatoes and Roasted Rainbow Carrots*

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# CHEF'S PLATED SELECTIONS

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plated dinner selections are served with a beverage station of water & iced tea and rolls & butter

## **Main Courses Continued...**

*select one or two of the following main courses*

### **Pan Seared Chilean Seabass**

*served with Parmesan Risotto and Broccoli*

### **Grilled Chicken and Shrimp**

*served on a bed of Linguine Pasta and Garlic Butter Drizzle with Broccoli*

### **Seared Scallops and Grilled New York Strip | \*MARKET PRICE**

*served with Au Gratin Potatoes and Baby Carrots*

**One Entree Plated Meal | 42**

**Two Entree Plated Meal | 52**



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# CHEF'S SWEET SELECTIONS

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## Traditional Desserts | 8

New York Cheesecakes

*Topped with Your Choice of Chocolate, Raspberry Coulis, or Strawberry Drizzle*

Southern Praline Cake

*Brown Sugar Infused Cake with a Nutty Pecan Buttercream Icing,  
topped with Dark Chocolate Shavings*

Triple Chocolate Mousse Cake

*Layers of Chocolate Cake, Dark Chocolate Mousse and White Chocolate Mousse*

Carrot Cake

*Sweet and Moist Spice Cake, full of Cut Carrots and Toasted Nuts,  
covered in Cream Cheese Icing*

## Premium Desserts | 12

Kahlua Bundt Cake

*Chocolate Cake with a hint of Kahlua*

Pina Colada Cake

*Pineapple and Coconut Genoise*

Red Velvet Cake

*Red Velvet Genoise and Chocolate Shavings*

Flourless Torte

*Gluten-free Chocolate Dessert served with Raspberry Sauce*

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# BEVERAGE & BAR

## Open Bar Packages

*bar packages may be purchased for your chosen length of time for all guests in attendance. guests are charged per person regardless of amount of alcohol consumed. guests under 21 years of age will be charge \$5++ per person for unlimited non-alcoholic beverages.*

### Beer & Wine

*includes Domestic & Imported Beers and House Wines*

2 hours | 26

3 hours | 30

4 hours | 34

### Club Liquors, Beer & Wine

*includes Well Brand Liquors, Domestic & Imported Beers and House Wines*

2 hours | 30

3 hours | 34

4 hours | 38

### Call Liquors, Beer & Wine

*includes Top-Shelf Brand Liquors, Domestic & Imported Beers and 2nd Tier Wines*

2 hours | 34

3 hours | 38

4 hours | 42

### Premium Liquors, Beer & Wine

*includes Premium Brand Liquors, Domestic & Imported Beers and 2nd Tier Wines*

2 hours | 38

3 hours | 42

4 hours | 46

## Open Consumption Bar

*(charged per beverage consumed)*

All beverages consumed will be charged to the master bill. The host selects each type of beverage and brand level to be offered. Each drink will be charged per individual drink.

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# BEVERAGE & BAR

## A La Carte

*host may select Kegs, Bottles of Wine or Frozen Drinks to be Added to the Master Bill*

### 16 Gallon Kegs

*(yields around 125 beers)*

Domestic Keg | 375

Imported Keg | 475

### Wine & Champagne by the Bottle

House Wine | 30

2nd Tier | 42

3rd Tier | 54

House Champagne | 30 per bottle

Champagne Toast | 6 per person

### Mimosa Bar

*includes fresh orange & cranberry juice and assorted fruit garnish*

20 per person

### Frozen Drinks

Traditional Margarita or Strawberry Margarita

*(one batch yields 60 beverages)*

Alcoholic | 350

Virgin | 200

### Cash Bar

Guests are responsible for purchasing any and all beverages during the event

\$500++ Cash Bar Minimum

Prices listed below INCLUDE Tax and 22% Service Charge

Domestic Beer | 7.50

Imported Beer | 8.50

House Wine or Champagne | 10.00

Well Liquor | 10.50

Call Liquor | 12.50

Premium | 14.50

2nd Tier Wine | 12.50

3rd Tier Wine | 14.50

Bottled Water or Soda | \$3.50++

Gatorade | \$4++

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# GENERAL INFORMATION

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## **Revenue Minimums**

Canyon Creek Country Club has a "Revenue Minimum." The Revenue Minimum is a certain dollar amount (before tax and service charge) that you commit to spend. Because it is a "Revenue Minimum" it includes all services, not just food and beverage. The Revenue Minimum varies based on the day of the week and the time of year.

## **Taxes & Gratuity**

All Food and Beverage are subject to a Club service charge at a rate of 22%. The host is also responsible for the payment of Texas sales tax at a rate of 8.25%. If your group is tax-exempt, a certificate complete with tax-exempt number must be provided at the time of booking.

## **Decorations**

All candle decorations must be approved prior to the event. No CONFETTI, RICE or BIRDSEED is permitted in the Event Spaces. Bubbles are permitted. Canyon Creek does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings in the rooms. You have the option of storing decorations up to (48) hours prior to your special day. Canyon Creek will not be held liable for any damaged, lost or stolen items.



## **Alcoholic Beverage Policy**

Alcohol can only be dispensed by club servers and bartenders. The Texas Department of Alcoholic Beverage Control requires employees of Canyon Creek to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or if proper identification cannot be furnished. Canyon Creek employees also have the right to refuse alcohol service to any person, who in their server's judgement, appears overly intoxicated.

## **Food & Beverage**

Canyon Creek Country Club must provide all Food & Beverage. No outside Food and Beverages are allowed except for wedding and specialty cakes. Due to health regulations, perishable leftovers may not be removed from the property. Certain exemptions may be made for Kosher Meals or Cultural Cuisine for a fee. Ask our Private Events Director for pricing on outside catering.

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# GENERAL INFORMATION

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## **Facility Fees**

Room rental fees are charged to all non-member and are based on a 4 hour time frame. Rental charges will vary depending on the time and day of the week.

## **Guarantees**

Your guaranteed number of guests is due to the private event department seven (7) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, which ever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal can not always be promised should your attendance be greater than your guarantee.

## **Deposits & Schedules**

When scheduling an event, a signed contract and minimum deposit of 25% is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required 60 and 7 days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable.

Deposits payable by credit card, check or cash. Please note: a credit card is required to be kept on file for incidentals.

## **Liability**

Canyon Creek Country Club is not responsible for damage or loss of any merchandise, articles, or valuables of the host or of the host's guests or contractors, prior to, during or after any function. Host is responsible for any damages done to facilities during the contracted time frame the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit maybe required, and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

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