




**CREATE
LASTING
MEMORIES**

canyon  creek



BREAKFAST



SIMPLE AND SWEET

Assorted Pastries, Muffins and Danishes

12

LIGHT CONTENENTIAL

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

16

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

SUNRISE BREAKFAST BURRITO

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

18

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

EXECUTIVE CONTENENTIAL

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

24

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



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

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

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



GOURMET TABLE DISPLAYS



CHIPS & DIPS

Chips, Salsa & Queso

425

Chips & Fresh Salsa

325

Roasted Red Pepper Hummus & Pita Chips

425

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*

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

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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



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



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

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



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.





GENERAL INFORMATION



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.

