

# HIGHLAND PINES



Nestled on the banks of the San Jacinto River, overlooking stunning views of lakes, meadows and valleys, Highland Pines offers a spectacular new event venue open to the public for special occasions.

The Clubhouse features a state-of-the-art ballroom to accommodate up to 300 guests. The banquet area overlooks vibrant fairways, boasting of perfect backdrops for event photographers. Enjoy our private bride and groom dressings suites, indoor and outdoor ceremony areas, and many additional custom features that make Highland Pines a one-of-a-kind facility. In addition, the venue is the perfect location for rehearsal dinners, showers, galas, holiday parties, and school team banquets.

We would love the opportunity to meet with you and discuss the possibility of hosting your special event!

## **CONTACT**

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*Highland Pines*



# GENERAL BANQUET INFORMATION



## Items Included with All Banquet and Wedding Events

- A special events coordinator
- 60-inch round tables set with linen, Chiavari Chairs.
- China, glassware, silverware, gold chargers, and Ivy photo wall.
- Indoor or Outdoor ceremony sites with gold ceremony alter arch.
- Centerpiece accessories
- Bride and Groom dressing areas
- A professional staff to customize your every need, such as specialty drinks and menus.
- Wedding Ceremony rehearsal to be held the day before the event



- There is a \$1,000 room fee for the Ballroom.
- There is a \$650 ceremony fee to hold your wedding on the club property.
- There is an \$85 Server Fee (per server) for catered Events.
- There is a 20% service fee and 8.25% tax will be added to the final bill.
- There is a \$1,000-dollar non-refundable deposit is required to reserve the ballroom
- There is a \$6,000 minimum for food and beverage on Saturdays.
- There is a \$3,500 minimum for food and beverage for Friday and Sunday events.

## Payment Information

- \*Any cancellation after deposit has been remitted will result in the loss of the deposit amount.
- \*One half of the total estimated charges are due 30 days prior to event, with the remainder due 7 Days before event.
- \*A guaranteed number of guests must be given 10 days prior to the event.

# SPECIALTY BRUNCH MENUS



## Silver Package

Fresh Fruit Presentation and Breakfast Breads  
Scrambled Eggs  
Smoked Bacon and Sausage  
Breakfast Potatoes  
Mouth Watering Chicken Crepes atop Wild Rice  
Assorted Finger Dessert Table or (Cutting Service of Your Wedding Cake)  
\$25.95



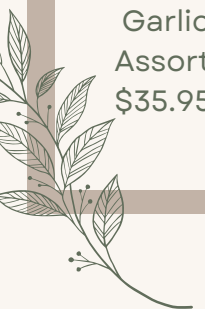
## Gold Package

Fresh Fruit Presentation and Breakfast Breads  
Smoked Bacon and Breakfast Sausage  
Omelet's made to order, or Eggs Benedict with Hollandaise Sauce  
French Toast with Berries  
Lemon Chicken atop Rice Pilaf  
Seasonal Grilled Vegetables  
Assorted Finger Dessert Table or (Cutting Service of Your Wedding Cake)  
\$29.95



## Platinum Package

Fresh Fruit and Breakfast Bread Presentation  
Scrambled Egg Taco Bar or Eggs Benedict with Hollandaise Sauce  
Smoked Bacon and Sausage, Breakfast Potatoes  
Miniature Gulf Crab Cakes with Lemon Butter  
Carved Roast Beef with Au Jus and Horseradish Sour Cream  
Garlic Mashed Potatoes and Seasonal Grilled Vegetables  
Assorted Finger Dessert Table or (Cutting Service of Your Wedding Cake)  
\$35.95



# SINGLE ENTREE BUFFET PRESENTATION



## Entrée prices include:

House Salad with Dressings  
One Entrée Selection  
A Medley of Seasonal Vegetables & Chef's Choice Appropriate Starch  
Accompaniment  
Assortment of Fresh Baked Bread with Creamy Butter

## Chicken

Chicken Picatta sautéed chicken breast with butter sauce and angel hair pasta \$22.95

Lemon Chicken lightly crusted chicken breast topped with lemon butter \$22.95

Chicken Parmesan with breadcrumbs; marinara and Italian cheeses \$22.95

Chicken Cordon Bleu stuffed with honey ham and Swiss cheese \$23.95



## Seafood

Atlantic Salmon with lemon dill sauce \$29.95

Seafood Gumbo and Shrimp Scampi over a bed of rice \$31.95



## Pasta

Lasagna Florentine Alfredo four cheese lasagna, with freshly sautéed spinach \$22.95

Penne Pasta Alfredo with spicy grilled chicken \$22.95

## Beef

Smoked Prime Rib with horseradish sour cream sauce \$37.95

Smoked Beef Tenderloin with poblano cream sauce \$39.95



## Desserts

\$5.50

New York Style Cheesecake with Fresh Strawberries

Bread Pudding with Bourbon Sauce

Dark Chocolate Mousse Cake

Italian Cream Cake

Assorted Tarts and Finger Desserts



# SPECIALTY DINNER BUFFET PRESENTATIONS



## The Charleston Package

A Welcome Table with Fresh Seasonal Fruit Display  
Imported and Domestic Cheese Tray with Assorted Crackers  
Pasta Station  
Two Short Pastas with Alfredo and Marinara Sauce, Sautee Toppings  
Salad with Assorted Dressings  
Chef Carved Top Round of Beef with Horseradish Sour Cream  
Seasonal Grilled Vegetables and Garlic Mashed Potatoes  
Assortment of Fresh Baked Breads with Creamy Butter  
Assorted Finger Desserts or (Cutting Service of your Wedding Cake)  
Unlimited House Blend Coffees and Gourmet Teas  
**\$38.95**

## The Savannah Package

A Welcome Table with Fresh Seasonal Fruit Display  
Imported and Domestic Cheese Tray with Assorted Crackers  
Selection of two Hot Hors d' oeuvres  
  
Salad with Assorted Dressings  
Chef Carved Top Round of Beef with Sauce Au Jus  
Choice of one additional Chicken Entrée  
Seasonal Grilled Vegetables and Garlic Mashed Potatoes  
Assortment of Fresh Baked Breads with Creamy Butter  
Assorted Finger Desserts or (Cutting Service of your Wedding Cake)  
Unlimited House Blend Coffees and Gourmet Teas  
**\$43.95**

## The Augusta Package

A Welcome Table with Fresh Seasonal Fruit Display  
Imported and Domestic Cheese Tray with Assorted Crackers  
Selection of two Hot Hors d'oeuvres  
Salad with Assorted Dressings  
Chef Carved Prime Rib with Sauce Au Jus  
Pasta Station  
Two Short Pastas with Alfredo and Marinara Sauce, Sautee Toppings  
Additional Chicken Entrée or Additional Hot Hors d'oeuvre  
Seasonal Grilled Vegetables and Garlic Mashed Potatoes  
Assortment of Fresh Baked Breads with Creamy Butter  
Assorted Finger Desserts or (Cutting Service of your Wedding Cake)  
Unlimited House Blend Coffees and Gourmet Teas  
**\$49.95**



# CASUAL FAIRWAY BUFFETS

## Texas Buffet

Smoked brisket and BBQ Chicken  
Potato Salad & Cole Slaw, Pickles,  
Onions and Peppers  
Ranch Style Beans, Corn on the Cobb and  
Homemade Rolls  
Assorted Cookies and Brownies or  
(Cutting Service of Your Wedding Cake)

**\$18.95**



## Clubhouse Cook-Out

Chicken Fried Steak & Country Gravy,  
Baked Chicken,  
Mashed Potatoes, Seasonal Grilled  
Vegetables, Tossed Salad, Bread and Butter  
Assorted Cookies and Brownies or  
(Cutting Service of Your Wedding Cake)

**\$18.95**



## Tour Tex-Mex

Chicken & Beef Fajitas, Cheese Enchiladas  
Flour Tortillas, Salsa, Guacamole,  
Sour Cream, Cheese  
Refried Beans, Fiesta Rice, Chips and Salsa  
Sopapillas with Honey or  
(Cutting Service of Your Wedding Cake)

**\$18.95**



# COMPLIMENT YOUR DINNER WITH AN HOUR OF HOR D'OEUVRES

## PRICES PER PERSON - 2 SERVINGS EACH



### Hot Hor d'oeuvres

Assorted Petite Quiches	<b>\$5.00</b>
Home Style Chicken Tenders	<b>\$5.00</b>
Vegetable Spring Rolls	<b>\$5.00</b>
Chicken & Pineapple Brochettes	<b>\$6.00</b>
Stuffed Mushrooms	<b>\$6.00</b>
Mini Crab Cakes	<b>\$7.00</b>
Scallops in Bacon	<b>\$7.00</b>
Miniature Beef Wellingtons	<b>\$6.00</b>
Feta & Spinach Turnovers	<b>\$5.00</b>
Deviled Eggs	<b>\$5.00</b>

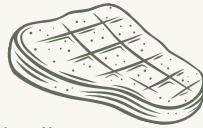
### Cold Hor d'oeuvres

Jumbo Shrimp on Ice with Cocktail Sauce & Lemons	<b>\$9.00</b>
Prosciutto Wrapped Asparagus with Dipping Sauce	<b>\$9.00</b>
Smoked Chicken Quesadilla	<b>\$6.00</b>
Fresh Mozzarella and Roma Tomato Bruschetta	<b>\$6.00</b>
Deluxe Charcuterie Board	<b>\$9.00</b>

### Stations

#### Carving Stations

Prime Rib  
Carved with Condiments and Mini rolls  
**\$11.00 per person**  
**\$60 carver fee**



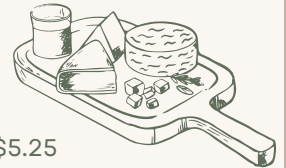
Steamship Round Roast Beef  
Carved with Condiments and Mini rolls  
**\$9.00 per person**  
**\$60 carver fee**

Smoked Turkey  
Carved with Condiments and Mini rolls  
**\$8.00 per person**  
**\$60 carver fee**

### Displays

Whole Salmon Display with Condiments  
**\$9.00 per person**

Artichoke Dip with Crostini and Assorted Crackers  
**\$7.00 per person**



Tropical Fruit Presentation  
\$4.50 per person  
**Add chocolate strawberries \$5.25**

Domestic and Imported Cheese Display  
**\$4.50 per person**

Vegetable Crudités with dipping sauce  
**\$4.50 per person**

Assorted Miniature Pastries and Tarts  
**\$5.00 per person**

### Specialty Stations

Pasta Station  
Chef attended pasta stations with Bowtie and Penne pasta, Marinara and Alfredo Sauces, and Sautéed Accompaniments  
**\$10.00 per person**



### Mashtini Bar

Mashed Garlic and Sweet Potatoes with: Cheese, Bacon, Sour Cream, Chives, Brown Sugar, Candied Pecans  
**\$7.00 per person**

# BAR PACKAGES

## PACKAGES ARE FOR (4) HOURS

**Note: Customers may create their own ala cart bar plans and are not required to purchase a per person bar package.**

### Silver Package

Silver Package  
Assorted Red and White House Wines  
Assorted Domestic and Premium Beers  
House Champagne and Sodas  
**\$35.00**

### Gold Package

Assorted Red and White House Wines  
Assorted Domestic and Premium Beers  
House Champagne, Sodas  
Package Liquors:  
Absolut or Tito's Vodka, Bacardi Light Rum,  
Dewar's Scotch  
Seagram's 7 and Jim Beam Whiskey  
Tanqueray Gin and Sauza Silver Tequila  
**\$42.00**

### Platinum Package

Assorted Red and White House Wines  
Assorted Domestic and Premium Beers,  
House Champagne, Sodas  
Package Liquors:  
Belvedere or Ketel One Vodka, Bacardi and  
Captain Morgan Spiced Rum  
Johnnie Walker Red Label Scotch, Crown  
Royal and Makers Mark Whiskey  
Bombay Sapphire Gin,  
Jose Cuervo 1800 Tequila  
**\$48.00**

### Specialty Drinks

Keg Beer \$350  
House Wine/bottle \$27  
House Champagne/bottle \$27



There is a standard bar tender fee of \$75 per bar tender.  
We require two bar tenders for all events with more than eighty guests.