



# Banquets & Events





## GENERAL INFORMATION

### Room Rentals

Full Facility	\$1,000.00
Texas Legends	\$500.00
Shark Grill	\$500.00
Outdoor Wedding Ceremony	\$950.00

### Meadowbrook Farms Golf Club is the perfect location for:

- Weddings
- Ceremonies
- Receptions
- Rehearsal Dinners
- Bridal and Baby Showers
- Corporate Meetings
- Seminars
- Retirement Parties
- Anniversary Parties
- Birthday Parties
- Bar/Bat Mitzvahs
- School and Civic Events.

### Food and Beverage Minimum

The Catering Director will inform you of the Food and Beverage Minimum based on your Rental Date. Due to health regulations, liquor ordinances and liability insurance, outside food and beverage of any kind will not be permitted without a signed release form, with the exceptions of wedding cakes. In the same respect, no food or beverages may be taken off the premises, with the exception of wedding cakes.

### Deposits, Contracts, and Payment

A deposit of the Room Rental, along with a signed contract, is required at the time of booking. The deposit is non-refundable and non-transferable. The deposit will be applied toward the event. Full payment is due five (5) days prior to the event and a credit card must be on file. Attendance must be specified to the Club seven (7) days prior to the event and is not subject to reduction. You will be charged for the guaranteed number of guests or the actual number of guests served, whichever is greater.

### Complimentary

- Projection Screen
- Pillar Candles
- Club Linens
- Club Centerpieces
- China and Flatware
- Professional Assistance



## WEDDING SERVICES AVAILABLE

The Club is pleased to offer the following services:

- Consultation on Room Design
- Dressing Area
- Complete Set up Tables and Chairs
- 4 Hours of Event Time  
(*One Extra Hour for Ceremony*)
- Buffet Skirting
- Seating Table Linens
- Complimentary Cake Cutting & Champagne Pouring
- China, Glass, & Flatware
- Table Centerpieces
- Exquisite Menus
- Complimentary Parking
- Facility Clean up

## AMENITIES & PRIVILEGES

- Award Winning Greg Norman Designed Golf Course
- 4½ Star Rating by Golf Digest
- Award Winning Junior Golf Camps
- Clubhouse with Special 'Members Only' Grill and Bar
- Men's and Ladies Locker Rooms with Club Storage Services
- Expansive Golf Shop
- Men's and Ladies Golf Associations
- Complete Practice and Short Game Areas
- Professional, Private Instruction and Weekly Golf Clinics
- Titleist, TaylorMade, Callaway and Cobra Custom Fitting Systems
- Walking Anytime
- Handicap Services

# Appetizers



## HERITAGE PACKAGE HORS D'OEUVRES PACKAGE

Coffee, Tea, and Water Service Included

### Display

*(Select Two)*

- |  |  |
|--|--|
| <p>Fresh Seasonal Raw Vegetables Served with a Dipping Sauce<br/>Delectable Fresh Fruit of the Season<br/>Onion &amp; Sun-dried Tomato, Chopped Black Olive, &amp; Melted Mozzarella</p> | <p>Domestic &amp; Imported Cheeses with Gourmet Crackers<br/>Assorted Brushcetta Topped with Diced</p> |
|--|--|

### Chilled

*(Select Two)*

- |  |  |
|--|--|
| <p>Lump crab fingers with Homemade Cocktail Sauce<br/>Sesame Seared Ahi Tuna Medallions<br/>Red Eye Gulf Shrimp Cocktail</p> | <p>New Potato Bites with Crème Fraiche and Caviar<br/>Melon and Prosciutto Ham</p> |
|--|--|

### Carving Station

*All Carving Stations Served with Silver Dollar Rolls*

*(Select One)*

- |   |  |
|---|--|
| <p>Slow Roasted Prime Rib with Au Jus and Horseradish Cream Sauce<br/>Slow Roasted Beef Tenderloin with a wild mushroom gravy (add \$4.00/pp)</p> | <p>Herb Crusted Pork Loin with Caramelized Shallot Sauce<br/>Glazed Country Ham with Maple Mustard</p> |
|---|--|

### Hot

*(Select Three)*

- |  |  |
|--|--|
| <p>Smoked Chicken Quesadillas with Chili Sour Cream and Fresh Salsa<br/>Grilled Chicken Taquitos with Smoked Tomato Salsa<br/>Spinach and Feta Cheese Filled Spanakopita<br/>BBQ Angus Meatballs</p> | <p>Crispy Jalapenos filled with Jack and Cheddar Cheese<br/>Teriyaki Beef Skewers with Toasted Sesame Seeds<br/>Grilled Beef Empanadas with Chipotle Cream</p> |
|--|--|

**\$34.95 per person**

*(Heavy Hors D'oeuvres 7 to 10 pieces per person)*

**\$25.95 per person**

*(Light Hors D'oeuvres 3 to 5 pieces per person)*



## MEADOWBROOK PACKAGE BUFFET BANQUET MENU

Coffee, Fountain Sodas, Iced Tea, and Water Service Included

### Hors D'oeuvres

*(Select Three)*

Crispy Pork & Ginger Pot Stickers  
Lump Crab Fingers with Homemade Cocktail Sauce  
Baby Spinach & Feta Filled Spanakopita  
Grilled Chicken Taquitos with Smoked Tomato Salsa  
Delectable Assorted Fruit Display  
Imported and Domestic Cheese Display with Gourmet Crackers  
Vegetable Crudities with Dipping Sauce

### Salads

*(Select Two)*

Classic Caesar Salad with herb croutons,  
Parmesan cheese and Garlic Caesar Dressing  
Crisp Field Green Salad with fresh Tomatoes, Red  
Onion, Julienne Carrots, and  
Raspberry Vinaigrette  
Texas Cobb Salad with Hard Boiled Egg, Crisp  
Bacon, Smoked Cheddar,  
Ranch and Italian Dressing  
Mediterranean Salad with Baby Spinach,  
Tomatoes, Red Onion, Black Olives, Feta Cheese  
and Balsamic Vinaigrette

### Vegetables

*(Select Two)*

Fresh Asparagus  
Mixed Vegetables  
Sautéed Baby Spring Vegetables  
Green Beans

### Starch

*(Select One)*

Whipped Garlic Potatoes  
South American Rice Pilaf  
Herb Roasted New Potatoes  
Wild Rice

### Entrees

*(Select Two)*

Herb Crusted Pork Loin with a Caramelized Shallot Sauce  
Grilled Chicken Breast in Teriyaki Glaze  
Oven Roasted Chicken Breast in Roasted Chili Cream Sauce  
Hickory Smoked Brisket in Bourbon BBQ Sauce  
Prime Rib with Au Jus and Horseradish Sauce  
Slow Roasted Beef Tenderloin with a Wild Mushroom Gravy  
*(Add \$4.00/pp)*

**\$34.95 per person**



**AVALON PACKAGE**  
**PLATED BANQUET MENU**

Coffee, Fountain Sodas, Iced Tea, and Water Service Included

**Hors D'oeuvres**

*(Select Three)*

- Crispy Pork & Ginger Pot Stickers
  - Baby Spinach & Feta Filled Spanakopita
  - Grilled Chicken Taquitos with Smoked Tomato Salsa
  - Delectable Assorted Fruit Display
  - Imported and Domestic Cheese Display with Gourmet Crackers
  - Vegetable Crudities with Dipping Sauce
- \$7.75 per person*

**Entrees**

All Entrees include a House or Caesar Salad and are served with Fresh Dinner Rolls  
*(Select One)*

Herb Crusted Prime Rob with Garlic  
 Mashed Potatoes, Sautéed Baby Carrots,  
 Au Jus, with a Creamy Horseradish  
 Sauce  
 \$28.95

Grilled Atlantic Salmon with Wild Mushrooms,  
 Asparagus, Steamed Rice, and Roasted  
 Shallot Butter  
 \$24.95

Roasted Chicken Breast with Red Pepper  
 Wild Rice, Sautéed Vegetables and Chili  
 Cream Sauce  
 \$21.95

**Duet Plates**  
 Grilled 4 Oz Filet and Grilled Shrimp with  
 Roasted New Potatoes, and  
 Asparagus  
 \$34.95

Herb Crusted Prime Rib with Garlic Mashed  
 Potatoes, Sautéed Baby Carrots, Au Jus, with a  
 Creamy Horseradish Sauce  
 \$28.95

Grilled 4oz Beef Tenderloin and a seasoned 4oz  
 Grilled Chicken Breast with Roasted New  
 Potatoes and Asparagus  
 \$32.95

Jamaican Jerk Pork Loin with Sweet Potato Mash,  
 Green Beans, and Mango Salsa  
 \$22.95

# Beverages



## BEVERAGES

### Cash Bar

Premium Cocktail	\$6.50/Each
Call Brands	\$5.50/Each
Wine	\$4.00/Each
Imported Beer	\$3.75/Each
Domestic Beer	\$3.50/Each

### Hosted Bar

Premium Cocktail	\$5.50 and up/Each
Call Brands	\$5.00/Each
Wine	\$4.00/Each
Imported Beer	\$3.25/Each
Domestic Beer	\$3.00/Each

Hosted Bar Includes a Champagne Toast for all Guest

### Reception Packages

Premium Cocktails, House Wine, Imported and Domestic Beers, Champagne, Soft Drinks and Champagne Toast

- 2 hours @ \$20.00 per person
- 3 hours @ \$22.00 per person
- 4 hours @ \$26.00 per person

Imported and Domestic Beer, House Wine, Champagne, Soft Drinks and Champagne Toast

- 2 hours @ \$16.00 per person
- 3 hours @ \$18.00 per person
- 4 hours @ \$22.00 per person

A la Carte Champagne Toast \$3.75 per person



HERITAGE®  
GOLF GROUP

*A Collection of Golf & Hospitality Experiences*