



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



COMPLIMENTARY WEDDING SERVICES

The Club is pleased to offer the following items at no charge:

- 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
- Custom Set Dance Floor in Room
- 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)

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

Chilled

(Select Two)

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

Carving Station

All Carving Stations Served with Silver Dollar Rolls

(Select One)

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

Hot

(Select Three)

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

\$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