

The Golf Club at Cinco Ranch

23030 Cinco Ranch Blvd. Katy, TX. 77450



The Golf Club at Cinco Ranch's banquet facility is available for events associated with tournaments and outings as well as private parties and meeting, weddings and receptions, or community/civic association groups. The following policies shall apply.

- 1. A deposit is due at confirmation of date of functions and will not exceed \$750.00. December events will not exceed \$1000.00.*
- 2. Deposits will be deducted from the final cost of the function, but will be non-refundable.*
- 3. A 20% service charge will be added to all purchases.*
- 4. All food and beverage consumed on the premises must be purchased from The Golf Club at Cinco Ranch. Should your event be catered, a per person charge will be added. No alcohol may be brought in or removed from the premises.*

5. *Billing always includes the guaranteed number of guests and must be paid in full the day prior to the Event. This final balance is billed at the guaranteed headcount or the actual attendance, whichever number is greater.*
6. *The club must receive revisions to menu and guarantees on attendance at least one week prior to the event.*
7. *The Golf Club at Cinco Ranch is not responsible for damage or loss of any merchandise or personal article(s) left on the premises before, during or after the Event. Any property left on/near the premises after it is vacated shall be deemed abandoned. The Golf Club at Cinco Ranch may dispose of such property without notice and without obligation.*
8. *All persons giving or sponsoring a party are advised that the sale or consumption of alcoholic beverages to persons under the age of 21 be not permitted on the premises, regardless of whether the minor has the guardian present.*
9. *Should your organization be tax exempt, a tax exemption certificate must be supplied at the time arrangements are made or tax will be charged.*
10. *The club will accept Visa, MasterCard, American Express, Discover, money order or cashier checks as form of payment of food, beverages and services.*
11. *All price products and services are subject to change depending upon availability.*
12. *Helium balloons are not permitted under any circumstances. The use of birdseed and rice for receptions is not permitted. We would be happy to offer other suggestions.*

13. *You will be charged on the day of the event for any additional guests over the guaranteed number.*

The Golf Club at Cinco Ranch Room Charges

Clubhouse Wedding Reception \$1100.00 (per 4 hours)

*** Includes all tables, Chivari Chairs with cushions, dance floor, cake service, colored tablecloths and napkins as well as centerpieces!*

Wedding Ceremony \$1000 .00

(add 1 hour to reception for 5 total hours)

All chairs will be provided for an outside wedding ceremony.

Color based on availability.

Specific color and chair design may be ordered for an extra fee.

(Ceremony can be inside or outside and 1 hour will be added for no charge)

All ceremonies will include a rehearsal one or two days prior to Event, depending upon clubhouse availability.

Additional costs may incur for longer events.

Every Extra Hour \$200.00

Food and Beverage Minimums

Saturday events will require at least \$4500.00 in Food and Beverage sales.

Friday events will require at least \$3000.00 in Food and Beverage sales.

Fridays in December require a \$4500.00 minimum in Food and Beverage sales.

Saturdays in December require a \$5500.00 minimum in Food and Beverage sales.

**** Ask about our Best Price Guarantee ****

Bar Services

Cash Bar

<i>Soft Drinks</i>	\$2.25
<i>Well Drinks</i>	\$5.50
<i>Call Drinks</i>	\$6.50
<i>Premium Drinks</i>	\$8.00
<i>Wine, Glass</i>	\$7.00
<i>Beer, Domestic</i>	\$3.75
<i>Beer, Premium</i>	\$4.50
<i>Domestic Keg</i>	\$400.00
<i>Imported Keg</i>	\$450.00
<i>House Chardonnay, Merlot, Pinot Noir, Pinot Grigio and Cabernet Sauvignon</i>	\$25.00
<i>White Zinfandel (Beringer)</i>	\$25.00

Open Bar- Based on 4 hours for every guest over the age of 21.

<i>Soft Drinks</i>	\$3.00 per person
<i>Draft Beer, House Wine and Soft Drinks</i>	\$20.00 per person
• <i>Each Additional Hour</i>	\$4.00
<i>Draft Beer, House Wine, House Liquors and Soft Drinks</i> .	\$25.00 per person
• <i>Each Additional Hour</i>	\$5.00

Draft Beer, House Wine, Premium Liquors and Soft Drinks. \$30.00 per person

- *Each Additional hour \$8.00*

*** Shots and bottled beers are never included in any open bar package.*

Sparkling Wine, Bottle \$25.00

Passed Sparkling Wine..... \$4.00 per person

Passed Sparkling Grape Juice..... \$2.50 per person

(non-alcoholic sparkling may be added for non-drinkers or children)

Break Time Favorites

- *Add Fresh Popped Popcorn \$1.50++*

The Energizer

*Energy Drinks/Assorted Energy Bars/Granola Bars
\$10.00++*

Chocolate Delights

Fresh Baked Double Fudge Brownies/Double Chocolate Chip Cookies

Plain and Peanut M & M's

Water, Tea and Coffee

\$9.00++

Lite Snack

*Fresh Fruit Display/Seasonal Vegetable Crudites/Cheese & Cracker
Display
Water, Tea and Coffee
\$8.00++*

*Candy Shop
Assorted Mini Candy Bar to Include: Plain and Peanut M & M's
Snickers/Milky Way/Kit Kat/Reese's Peanut Butter Cups
Water, Tea and Coffee
\$6.00++*

*A 20% Gratuity and Applicable Sales Tax will be added to all
Food and Beverages.*



Hors D'oeuvres Displays Priced Per Person

Fresh Seasonal Fruit Display \$2.25++

*Domestic Cheese Display with Assorted Specialty Crackers
\$3.00++*

Crudités Display with Homemade Ranch Dip \$4.00++

*Display of Fruits, Vegetables and Cheeses ** 100 person
min \$7.00++*

Hot Seafood Dip with Toast Points \$5.00++

Hot Spinach and Artichoke Dip with Toast Points \$4.50++
Crisp Tortilla Chips and Homemade Queso \$4.00++

Hors D'oeuvres

*** Self Serve at a Station- Priced per 50 Pieces ***

Spicy Fried Ravioli \$80.00++
Spinach Stuffed Mushrooms \$95.00++
Five Spice Chinese Chicken Skewers \$80.00++
Grilled Chicken Quesadillas \$80.00++
Mini Chicken Wellingtons \$85.00++
Southwest Vegetable Quesadillas \$80.00++
Beef Empanadas \$90.00++
Chicken Sates with Sweet and Sour Ginger Sauce \$85.00++
Creole Glazed Bacon Wrapped Shrimp \$130.00++
Chesapeake House Crab Cakes \$140.00++
Spicy Shrimp Balls with Tangy Mustard \$130.00++
Swedish Meatballs \$80.00++
Fried Chicken Strips – Served w/Honey Mustard \$95.00++
Buffalo Wings – Served w/Homemade Ranch \$95.00++
Assorted Mini Quiche \$90.00++
Cilantro Lime Shrimp- Skewered w/Tequila Dipping Sauce \$140.00++
Mini Beef Wellingtons \$125.00++
Spanikopita \$80.00++
Mini Eggrolls \$95.00++
Mozzarella Tomato Skewers \$95.00++
Assorted Tea Sandwiches \$80.00++
Chicken Taquitos \$80.00

++ 20% Service Fee and 7.25% Sales Tax added to all total purchases.

Menu Selections

Buffet Selections

All buffets includes 1 salad, 1 starch, 1 vegetable, dessert or appetizer selection, fresh rolls & butter.

*Two Premium Entrées Buffet \$34.95++ per person
One Classic Entrée & One Premium Entrée \$32.95++
per person*

*Two Classic Entrées Buffet \$29.95++ per person
One Classic Entrée Buffet \$27.95++ per person*

****Add \$1.00 if guarantee is less than 40 people ****

Plated Selections

****100 person maximum for plated meals****

*Dual Premium Entrée Plate \$39.95++ per person
One Premium Entrée Plate \$37.95++ per person
Dual Classic Entrée Plate \$34.95++ per person*

One Classic Entrée Plate \$29.95++ per person

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*All Menus include Iced Tea, Coffee, Water and Fruit
Punch.*

Premium Entrées

Pepper Seared Salmon with Lemon Buerre Blanc

Veal Piccata

Sautéed with Lemon Capers and Parsley Sauce

Chili Rubbed Snapper topped with a Mango Salsa

Grilled Swordfish with a Chili Lime Sauce

Pecan Crusted Chicken with a Grand Marnier Sauce

Prime Rib Carving Station

Served with Horseradish, Au Jus & Rolls

Chicken Florentine

*Chicken Breast stuffed with Guyere
Cheese*

Steak Diane

Medallions of Tenderloin

Sundried Tomato Chicken

Breast of Chicken with Sundried Tomato Cream

Grilled Tuna with Mango Salsa

Chicken Oscar

*Herb Grilled Chicken topped with Crab,
Asparagus and a Light Hollandaise*

Classic Entrées

Caribbean Grilled Chicken with a Mango Chutney

Chicken Piccata

Smothered Chicken

*Breast of Chicken with Sautéed Onions, Mushrooms &
Provolone*

Tomatillo Chicken

*Breast of Chicken with Green Onions, Tomatoes, Cilantro &
Queso Fresco*

Chicken Ole

Tomatoes, Avocado and Monterrey Jack Cheese

*Grilled Chicken with Fine Herbs and Roma
Tomatoes*

*Thick Pork Chops covered in Bacon and
Caramelized Onions*

*Sweet and Spicy Chicken Creole Grilled
Chicken*

*Sirloin Beef Tips Burgandy
Served over White Rice*

*Beef Stroganoff
Served over Egg Noodles*

Classic Entrees

*BLT Chicken
Grilled Chicken Layered with Tomatoes, Bacon
and Spinach served with a Light Swiss Sauce*

*London Broil
Strips of London Broil with Hunter's Sauce
Blackened Redfish topped with a Creole Sauce*

Peppercorn Roasted Pork loin

Lemon-Dilled Chicken
Topped with a light cream sauce

Baked Mahi Mahi
Filet of Baked Mahi Mahi with Caper Lime Sauce

Chicken UnCordon Bleu
A grilled chicken breast layered with ham and Swiss cheese
and topped with a Swiss sauce

Chicken Marsala
Lightly breaded chicken breast smothered in a
sweet Marsala wine sauce

Salads

House Salad with Ranch & Vinaigrette
(Available toppings: croutons, mixed cheese, black olives,
red onions and diced tomatoes)

Caesar Salad

Mexican Salad with Corn, Black Beans, Olives and
Tortilla Strips

*Baby Greens with a Julienne of Apple and
Candied Nuts*

House Caesar Salad

*Baby Greens with Feta, Dried Cranberries, Pecans and
Red Onions*

*Salad Dressings: Bleu Cheese, Raspberry Vinaigrette,
Ranch, Honey Mustard, Cilantro Vinaigrette, Fat Free Ranch,
Italian and Greek Vinaigrette*

Starches

*Rosemary Roasted Red Potatoes
Garlic OR Sweet Mashed Potatoes
Potatoes Au Gratin
Penne Pasta with Gorgonzola Cream
Jasmine OR Cilantro
Orzo and Sun Dried Tomato Casserole
Lyonnaise Potatoes
3 Cheese Macaroni and Cheese
Orzo and Wild Rice
Twice Baked Potatoes \$1.00*

Vegetables

*Sugar Snap Peas and Carrots with Cilantro Butter
Green Bean Almandine
Julienne of Sautéed Vegetables
Bacon Wrapped Green Bean Bundles \$1.75
Asparagus with Hollandaise \$1.50*

Broccoli Au Gratin
Sauteed Snow Peas & Red Peppers
Yellow Squash, Zucchini & Baby Carrots
Maple Glazed Carrots
Sweet Corn off the Cob
Baked Yellow Squash
Walnut Roasted Cauliflower
Grilled Mushrooms and Onions

Desserts

Berries

Chocolate Mousse/ White Chocolate Mousse
-Served in Champagne Glasses with Fresh

Peach, Apple or Cherry Fruit Cobbler
Bread Pudding with Whiskey Sauce
Chocolate Chip and Amaretto Bread Pudding
Tira Misu
Homemade Apple, Peach or Cherry Pie
Assorted Mini Cheesecakes
Crème Brule
Ice Cream Sundae Bar (Add \$3.00 per person)
Triple Chocolate Mousse Cake
Key Lime Pie
Pumpkin or Pecan Pie
Additional desserts \$4.00 per person or add ice cream
\$1.50 per person

Themed Buffets

Lone Star Buffet

BBQ Brisket, Texas Smoked Sausage, BBQ Ribs, BBQ Chicken

- *Potato Salad and Garden Salad with Assorted Dressings*
- *Confetti Corn and Baked Beans*
- *Cornbread and Rolls*
- *Peach Cobbler*

\$24.25 ++ per person (choice of two meats)

\$25.75 ++ per person (choice of three meats)

\$27.25 ++ per person (all meats)

Fajita Buffet

- *Chips, Salsa and Homemade Queso*
- *Beef and Chicken Fajitas with Condiments and Flour Tortillas*
- *Sour Cream, Cheese, Pico de Gallo and Guacamole*
- *Charro Beans OR Refried Beans*
- *Mexican Rice*
- *Honey or Homemade Flan*
- *Coffee and Tea*

\$25.50 ++ per person

Italian Buffet

- *Minestrone Soup OR Caesar Salad*
- *Fettuccini Alfredo*
- *Chicken Italiano*
- *Eggplant Parmesan or Italian Green Beans*
- *Garlic Breadsticks*
- *Coffee and Tea*
- *Tira Misu*

\$25.95 ++ per person

Vegetarian Delight

Field Garden Greens with Dried Cranberries and Bleu Cheese

Assorted Dressings

Vegetable Lasagna

Spinach and Cheese Enchiladas

Baked Portabello Mushrooms with Brie

Mashed Sweet Potatoes

Assorted Rolls/butter

Coffee and Tea

White and Dark Chocolate Mousse with Fresh Berries

\$25.95++ per person

A 20% Gratuity and Applicable Sales Tax will be added to total bill.

Breakfast Buffets

All Breakfast Buffets Require a Minimum of 25 Guests

The Cinco Breakfast

*Scrambled Eggs Western Style/Herb Skillet Potatoes/Crisp Bacon or Sausage Links/Biscuits & Gravy/Waffles/Fresh Baked Assorted Pastries/Fresh Seasonal Fruit Display
Orange Juice, Coffee and Decaffeinated Coffee
\$17.00++*

Quick Breakfast

*Scrambled Eggs/Herb Skillet Potatoes/Choice of Bacon or Sausage Links
Biscuits and Gravy/Cut Fruit/Preserves and Butter
Orange Juice, Coffee and Decaffeinated Coffee
\$13.00++ Per Person*

Build Your Own Burrito

*Flour Tortillas/Assorted Burrito Fillings to Include:
Scrambled Eggs, Bacon, Sausage, Ham, Cheddar Cheese,
Bell Peppers
Green Onions, Tomatoes and Salsa
Herb Skillet Potatoes/Fresh Seasonal Fruit Display
Orange Juice, Coffee and Decaffeinated Coffee
\$13.50++*

Traditional Continental Breakfast

*Assorted Danish, Bagels and Muffins/Preserves
Cream Cheese and Butter
Fresh Seasonal Fruit Display
Orange Juice, Coffee and Decaffeinated Coffee*

\$7.25++