2024 Exclusive Wedding Packages



We vow to make your day spectacular!



Sugar Creek Country Club 420 Sugar Creek Blvd. | Sugar Land, TX 77478 281.494.9131 | www.thesugarcreek.com

Weddings at Sugar Creek

Thank you for your interest in Sugar Creek Country Club and Congratulations on your recent engagement and upcoming wedding!

Located in the heart of Sugar Land, Sugar Creek Country Club is a privately owned, Southern-style Clubhouse with magnificent soaring columns and breathtaking views of the legendary Robert Trent Jones designed golf course. This award-winning venue offers an unique setting with incomparable elegance and exceptional service that you and your guests won't soon forget.

You do not have to be a member of the Club to be treated like one. Sugar Creek's <u>exquisite facilities</u> and stunning golf course views truly set us apart. The enclosed wedding packages are designed to be all-inclusive and offer a number of unique services and complimentary amenities. Our Catering & Events Team is dedicated to providing you with professional, personalized service to ensure a first class experience from start to finish.

We look forward to helping you plan your happily ever after!

Jennifer & Michael

Your Catering & Events Team jjenkins@thesugarcreek.com mwilliams@thesugarcreek.com

Ceremony Package

With three unique ceremony locations to choose from, Sugar Creek offers everything you need to make your dream wedding come true! The breathtaking views combined with the exquisite Plantation-Style Clubhouse provide the perfect mix for a Romantic Ceremony that you and your guests will remember forever...

"L-O-V-E" CEREMONY PACKAGE

Saturday Friday (Indoor Only) Sunday



BACK LAWN

This recently renovated grass lawn boasts over 6,000 square feet of customizable event space providing seating for up to 600 guests.

The expansive lush landscaping and stunning sunset views overlooking the championship Trent Jones Golf Course create the perfect backdrop for your ceremony.

BISTRO PATIO

This newly constructed 2,450 square foot curved patio is conveniently positioned off of the renovated Back Lawn and provides seating for up to 150 guests. This romantic space features two custom-designed gas firepits creating a dramatic backdrop to say "I Do" or your post-ceremony Cocktail Reception.

GARDEN ROOM

With a stunning view of the Trent Course through beautifully arched windows, this wonderful airy & light-filled 2,300 square foot room offers the ideal location for your indoor ceremony.

This private event room is included as a complimentary weather backup room in case of inclement weather.



ALL CEREMONY SITES INCLUDE:

One Hour Ceremony Rehearsal
Access to the Bridal Suite & Groom's Suite
Beautiful Setting for Bridal or Engagement Portraits
One Hour Event Time for Ceremony
Up to 150 White Garden Chairs
Additional Garden Chairs Available

ENHANCE YOUR CEREMONY EXPERIENCE:

Additional Hours

30' x 4' Carpet Aisle Runner

Specialty Chair Sashes

Custom-Made 8' Wooden Arbor for Ceremony



Sugar Creek Country Club

Sugar Creek Wedding Packages

| Packages | Wedding Bells | Sugar & Spice | Fairy Tale | | | | |
|---|--|--|---|--|--|--|--|
| Time | | | | | | | |
| Event Time | 4 Hours | 5 Hours | 5 Hours | | | | |
| Minimum Guest Count | | | | | | | |
| Minimum Requirement of Guests for Package | 50 people | 100 people | 100 people | | | | |
| Food & Beverages | | | | | | | |
| Bar Service | *4 Hour Beer & Wine Hosted Bar (Optional) | 4 Hour Beer & Wine Hosted Bar | 4 Hour House Brand Liquor Hosted Bar | | | | |
| Wine with Meal | - | - | - | | | | |
| Hors d'oeuvres | Your Choice of 2 Hors d'oeuvres | Your Choice of 2 Hors d'oeuvres | Your Choice of 2 Hors d'oeuvres | | | | |
| Meal Service | Select Plated Entree | Premium Plated Entrée | Heavy Hors d'oeuvres Dinner Stations | | | | |
| Dessert | - | Personalized Wedding Cake | Personalized Wedding Cake | | | | |
| Décor & More | | | | | | | |
| Table Linens | Specialty Linens | Specialty Linens | Specialty Linens | | | | |
| Napkins | House Napkins | Specialty Napkins | Specialty Napkins | | | | |
| Chair Sashes | - | Specialty Sashes | Specialty Sashes | | | | |
| Chairs | Banquet Chairs with White, Ivory or Black Spandex Chair Covers | Banquet Chairs with White, Ivory or Black Spandex Chair Covers | Gold or Acrylic Chiavari Chairs | | | | |
| Charger Plates | - | Gold or Silver Chargers | Gold or Silver Chargers | | | | |
| DJ & MC Services | - | - | 5 Hour Package | | | | |
| Photography | - | - | 5 Hour Package | | | | |
| Photo Booth | - | - | 3 Hour Package | | | | |
| Centerpieces | House Centerpieces | House Centerpieces | House Centerpieces | | | | |
| Security | *SLPD Officer (with Bar Package) | SLPD Officer | SLPD Officer | | | | |
| Valet Parking | - | Valet Parking | Valet Parking | | | | |

| T) (1.1 | Complimentary | amenities included | d in our Wedding |
|-----------------------------|--------------------|---------------------------|-------------------------------|
| Essential Banquet Captain | Packages | Cake Cutting Service | Set-Up & Clean-Up |
| Serving Staff | 60" Banquet Rounds | 15' x 15' Dance Floor | Special Priced Kids Menus |
| China, Stemware & Glassware | Banquet Chairs | Iced Tea & Coffee Service | Gift, Cake & Guestbook Tables |

Sugar Creek Country Club

Wedding Bells Package

Plated Dinner Reception *Upgraded Package including Hosted Bar

Reception Price Per Person is Based on a Minimum of 50 People

4 Hour Reception Package

*4 HOUR HOSTED BAR (Optional)

To Include Domestic & Imported Beers, House Wines, & Assorted Sodas

BUTLER PASSED CHAMPAGNE TOAST

BUTLER PASSED HORS D'OEUVRES

Selection of Two, Two Pieces of Each Per Person
Mini Chicken Empanadas | Chicken Tikka Skewers
Beef Skewers with Chimichurri Sauce | Vegetable Eggrolls
Beef Wellingtons | Chicken Diablos | Bacon Wrapped Quail
Vegetable Eggrolls | Spinach & Feta Stuffed Mushrooms

SALADS

Selection of One

Sugar Creek House Salad

Mixed Greens, Cherry Tomatoes, Julienne Carrots, & Cucumbers with a Balsamic Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese, & Croutons with a Creamy Caesar Dressing



PLATED DINNER ENTREES

Maximum Selection of Two Served with Chef's Selection of a Vegetable, Starch & Warm Rolls with Butter

Chicken Piccata

Lightly Breaded Chicken Breast with a Lemon Caper Butter Sauce

Blackened Redfish

with a Crawfish Ragout

Chicken Marsala

with a Marsala Wine Mushroom Demi Glaze

8oz or 10oz Grilled Ribeye | *Market Price*

Topped with Chef's Steak Butter & a Bordelaise Sauce

Caramelized Snapper

Fresh Gulf Coast Red Snapper with a Beurre-Blanc

Grilled Salmon

with a Lemon Dill Beurre-Blanc

Chili Lime Chicken

with Corn Pudding & Pico de Gallo

Beef Tenderloin | Market Price

60z or 80z Beef Tenderloin with a Cabernet Sauce

LINENS

Choice of White, Ivory or Black Spandex Chair Covers Specialty Linens for all of your Dinner Tables & Four Specialty Tables (Sweetheart, Cakes, etc.) Provided by EB Inc., Event Rentals

Sugar Creek Country Club

Sugar & Spice Package

Premium Plated Dinner Reception

Reception Price Per Person is Based on a Minimum of 100 People 5 Hour Reception Package



COMPLIMENTARY VALET PARKING

4 HOUR HOSTED BAR

To Include Domestic & Imported Beers, House Wines & Assorted Sodas

BUTLER PASSED CHAMPAGNE TOAST

BUTLER PASSED HORS D'OEUVRES

Selection of Two, Two Pieces of Each Per Person
Mini Chicken Empanadas | Chicken Tikka Skewers
Beef Skewers with Chimichurri Sauce | Vegetable Eggrolls
Beef Wellingtons | Chicken Diablos | Bacon Wrapped Quail
Vegetable Eggrolls | Spinach & Feta Stuffed Mushrooms

SALADS

Selection of One

Sugar Creek House Salad

Mixed Greens, Cherry Tomatoes, Julienne Carrots, & Cucumbers with a Balsamic Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese, & Croutons with a Creamy Caesar Dressing

Grilled Primavera Spinach Salad

Fresh Spinach, Grilled Portabella Mushrooms, Roasted Red Peppers, Grilled Artichokes, & Feta Cheese with a Balsamic Vinaigrette Dressing

Spinach & Arugula Salad

Spinach, Baby Arugula, Sliced Strawberries, Grilled Artichokes, Candied Pecans, & Goat Cheese with a Raspberry Vinaigrette Dressing

Citrus Salad

Chopped Romaine, Texas Grapefruit, Orange Segments, & Julienne Red Radishes with a Champagne Vinaigrette Dressing

Create the Ultimate Cocktail Reception... ...with an Elaborate Seafood Raw Bar!

Fresh Snow Crab Claws, Shrimp Cocktail & Oysters on the Half-Shell ~Add an eye catching Custom Ice Sculpture for an unforgettable flair!



Sugar Creek Country Club

Sugar & Spice Package

Premium Plated Dinner Reception (continued)

PLATED DINNER ENTREES

Maximum Selection of Two

Herb Crusted Lamb Rack

with a Rosemary Lamb Jus Roasted Garlic Fingerling Potatoes & French Green Beans

Sous-Vide Beef Tenderloin

with a Red Wine Demi-Glaze Whipped Potatoes & Seasonal Vegetables

Caramelized Snapper

Fresh Gulf Caught Red Snapper with a Beurre-Blanc Savory Rice & Grilled Asparagus

Brie & Herb Stuffed Chicken

with a Light Chardonnay Sauce Whipped Potatoes, Broccoli & a Parmesan Crusted Tomato

Chicken Piccata

with a Lemon Caper Butter Sauce Angel Hair Pasta with Marinara & Seasonal Mixed Vegetables

Grilled Marinated Salmon

with a Lemon Dill Beurre-Blanc Roasted Fingerling Potatoes & Roasted Vegetables

Veal Medallions

with a Forest Mushroom Sauce Charred Broccolini & Roasted Cippolini Onions

Chef's Signature Boneless Braised Beef Short-Ribs

with a Parsnip Puree Roasted Baby Carrots & Brussels Sprouts with a Cabernet Braising Jus

CHEF'S SIGNATURE DUET ENTREES | Market Price

4 oz Grilled Beef Tenderloin with a Red Wine Demi Glaze & Your Choice of One of the Above Entrees Served with Chef's Choice of Starch & Vegetable



LINENS

Specialty Linens for all of your Dinner Tables & Four Specialty Tables (Sweetheart, Cakes, etc.) Your Choice of Colored Sashes & Coordinating Colored Napkins Provided by EB Inc., Event Rentals

CHARGERS

Your Choice of Silver or Gold Decorative Charger Plates

CHIAVARI CHAIRS

Your Choice of Gold or Acrylic Chiavari Chairs Provided by Mandap Creations

BRIDAL WEDDING CAKE

Basic Wedding Cake Package Provided by Who Made the Cake

Interested in enhancing your culinary experience?

Upgrade your dinner to a fun & interactive Heavy Hors d'oeuvres Dinner Buffet!

Sugar Creek Country Club

Fairy Tale Package

All-Inclusive Heavy Hors d'oeuvres Reception

Reception Price Per Person is Based on a Minimum of 100 People 5 Hour Reception Package

COMPLIMENTARY VALET PARKING

4 HOUR HOSTED BAR

To Include House Brand Liquors, Domestic & Imported Beers, House Wines, & Assorted Sodas

BUTLER PASSED CHAMPAGNE TOAST

BUTLER PASSED HORS D'OEUVRES

Selection of Two, Two Pieces of Each Per Person
Mini Chicken Empanadas | Chicken Tikka Skewers
Beef Skewers with Chimichurri Sauce | Vegetable Eggrolls
Beef Wellingtons | Chicken Diablos | Bacon Wrapped Quail
Vegetable Eggrolls | Spinach & Feta Stuffed Mushrooms



Please Select Four of the Following Stations to be Served as your Dinner Stations Package
90 Minutes of Service on all Food Stations

SIGNATURE STATIONS

Selection of Two

Slider Station

Selectin of Two Sliders

- ◆Pulled Pork Sliders with Chayote Squash & an Apple Slaw with a Chipotle Aioli on a Mini Brioche Bun
- ♦Classic American Hamburger Sliders with American Cheese, Dill Pickles, Lettuce & Tomatoes on a Mini Brioche Bun
 - ◆Chef's Signature Beef Sliders with Caramelized Onions & Brie Cheese on a Mini Brioche Bun
 - ◆Herb Roasted Pulled Chicken Sliders with Arugula & Marinated Tomatoes with a Basil Aioli on a Ciabatta Bun

Deconstructed Salad Bar

Mixed Seasonal Greens, Chopped Romaine, Cherry Tomatoes, Sliced Cucumbers, Julienne Carrots, Black Olives, Mushrooms, Bacon Bits, Black Beans, Roasted Corn, Cheddar Cheese, Bleu Cheese Crumbles, & Croutons with Ranch, Balsamic Vinaigrette & Champagne Vinaigrette Dressings

Dim Sum Station

Pork or Vegetable Pot Stickers, Mini Vegetable Eggrolls, & Vegetable Fried Rice Served with Edamame, Low Sodium Soy Sauce, Sweet Chili Sauce, & Chili Oil

Mashed Potato Martini Bar

Garlic Mashed Potatoes & Roasted Mashed Sweet Potatoes, Cheddar Cheese, Bacon Bits, Sour Cream, Scallions, Steamed Broccoli, Cheese Sauce, Miniature Marshmallows, Brown Sugar, & Candied Nuts Served with Martini Glasses

Fajita Station

Marinated Beef & Chicken Fajitas, Warm Flour Tortillas, Sautéed Onions & Bell Peppers, Pico De Gallo, Sour Cream, Guacamole, Jalapenos, Cheddar Cheese, Monterrey Jack Cheese, Corn Tortilla Chips, Chile con Queso, & Chef's Homemade Salsa

Macaroni & Cheese Martini Bar

Macaroni Mixed with a Classic Cheese Sauce & Alfredo Sauce Bacon Bits, Bleu Cheese Crumbles, Cheddar Cheese, Tomatoes, Chopped Peppers, Sauteed Mushrooms, Diced Jalapenos, Chives, & Buttered Herb Bread Crumbs Served with Martini Glasses

Sugar Creek Country Club

Fairy Tale Package

Premium Hors d'oeuvres Dinner Reception (continued)

PREMIUM STATIONS

Selection of One

Indo-Pak Fusion Station

Selection of Two: Chicken Tikka Masala, Beef Nihari, Beef Bihari Kababs, Buter Chicken, Vegetable Curry, or Spicy Fried Lahori Fish Served with Basmati Rice, Kachumber Salad, & Your Choice of Naan or Garlic Naan

Build Your Own Street Taco Station

Selection of Two: Carnitas, Al Pastor, Fried Fish, Chicken Fajita, or Beef Fajita Mini Street Tacos Served with Grilled Onions & Bell Peppers, Fresh Cilantro, Queso Fresco, Cheddar Cheese, Shredded Iceberg Lettuce, Crema, Chef's Homemade Salsa, Pico de Gallo & Mini Corn or Flour Tortillas

CHEF ATTENDED CARVING STATION

Carving Board Selections

Your Choice of One Carved Protein with Appropriate Accompaniments Chef Attendant Fee Required | One Chef Per 75 Guests

> Herb Roasted Turkey Breast Broiled Salmon Filet Spiral Glazed Ham

Whole Roasted Leg of Lamb \$8++ Per Person
Chef's Signature Roasted Prime Rib \$10++ Per Person
Slow Roasted Herb Beef Tenderloin \$15++ Per Person

LINENS

Specialty Linens for all of your Dinner Tables & Four Specialty Tables (Sweetheart, Cakes, etc.) Your Choice of Colored Sashes & Coordinating Colored Napkins Provided by EB Inc., Event Rentals

CHARGERS

Your Choice of Silver or Gold Decorative Charger Plates

CHIAVARI CHAIRS

Your Choice of Gold or Acrylic Chiavari Chairs Provided by Mandap Creations

BRIDAL WEDDING CAKE

Basic Wedding Cake Package Provided by Who Made the Cake

Build Your Own Pasta Bar

Cheese Tortellini, Penne Pasta, Classic Marinara Sauce, Creamy Alfredo Sauce, Grilled Chicken Breast, Homemade Meatballs Sauteed Mushrooms, Tricolor Peppers, Broccoli & Grilled Vegetables Freshly Grated Parmesan Cheese & Red Pepper Flakes

STATION UPGRADE

Chef Attended Pasta Station \$5.00++ Per Person

Create the Ultimate Guest Experience!
Cheese Tortellini, Penne Pasta, Marinara & Alfredo Sauce,
Grilled Chicken, Meatballs, Tomatoes, Mushrooms, Onions, Spinach,
Red & Green Bell Peppers, Sun-Dried Tomatoes, Black Olives,
Garlic, Parmesan Cheese, Red Pepper Flakes, & Garlic Knots
One Chef Attendant Required Per 100 Guests



DJ SERVICE

DJ & MC for 5 Hours during your Cocktail Hour & Reception Provided by The Wedding Show One Additional Hour for Ceremony \$500++

PHOTOGRAPHER

One Photographer for 5 Hours of Coverage & 8' x 8' Photo Book
Provided by Tomas Ramos Photography
Additional Hours Available \$250++ Per Hour
Videography Packages Available, Pricing Upon Request

PHOTO BOOTH

3 Hour Photo Booth with Attendant, Choice of Backdrop, Assorted Props, Custom Template, & Digital Pictures 2"x6" Prints Available, Pricing Upon Request

Sugar Creek Country Club

Children's Menu

We offer special priced Seated Dinner Menus for Children's Meals for our little ones! These reduced packages are offered for Children 12 & Under and are priced per person. Selection of one entrée only.

Plated Dinner Selections

Prices are based Per Person

Wedding Bells Package Sugar & Spice Package Fairy Tale Package

Chicken Tenders

Fruit Cup with Macaroni & Cheese

Grilled Cheese

Fruit Cup with French Fries

Beef Sliders with Cheese

Fruit Cup with Tater Tots

Personal Cheese or Pepperoni Pizza

Fruit Cup with French Fries



Sugar Creek Country Club

Bar Selections

Our Wedding Packages include a Hosted Bar...because no great story started with someone eating a salad!

All bar packages include the Bar Setup Fee with one Bartender per 100 Guests.

Below package upgrades are priced per person & are based on a 4 hour package bar.

Additional upgrade options including custom Signature Cocktails available upon request.

Beer & Wine Package Bar

Included in the Wedding Bells/Sugar & Spice Package

BEER: Assortment of Domestic & Imported Beers

WINE: Canyon Road Chardonnay, Pinot Grigio, Cabernet, & Pinot Noir

House Brand Package Bar

Additional \$8++ Per Person for the Wedding Bells/Sugar & Spice Package Included in the Fairy Tale Package

BEER: Assortment of Domestic & Imported Beers

WINE: House Brand Canyon Road Chardonnay, Pinot Grigio, Cabernet, & Pinot Noir SPIRITS: TAAKA Vodka & Gin, Ron Rio Rum, Toado Tequila, Early Times Bourbon,

& Clan McGregor Scotch

Call Brand Package Bar

Additional \$16++ Per Person for the Wedding Bells/Sugar & Spice Package Additional \$8++ Per Person for the Fairy Tale Package

BEER: Assortment of Domestic & Imported Beers

WINE: Call Brand Toro Forte Chardonnay, Pinot Grigio, Cabernet, & Pinot Noir SPIRITS: Tito's, Smirnoff, Beefeater, Bacardi, Malibu, Sauza Gold, Jack Daniels,

Canadian Mist, & Famous Grouse

Top Shelf Brand Package Bar

Additional \$24++ Per Person for the Wedding Bells/Sugar & Spice Package Additional \$16++ Per Person for the Fairy Tale Package

BEER: Assortment of Domestic & Imported Beers

WINE: Call Brand Toro Forte Chardonnay, Pinot Grigio, Cabernet, & Merlot SPIRITS: Ketel One, Bombay Sapphire, Tanqueray, Captain Morgan, Mount Gay,

Hornitos Reposado, Milagro Silver, Crown Royal, Jameson, Maker's Mark,

Dewar's White Label, Amaretto Disaronno, & Bailey's

Sugar Creek Country Club

Trendy "Late Night Bites"

LATE NIGHT HORS D'OEUVRES

60 Minutes of Service All Stations Require a Minimum of 50 People

Mini Dessert Display

Looking for a non-traditional alternative to a Groom's Cake? Enjoy Chef's Assortment of Mini Delectable Desserts! Mini Cheesecakes, Mini Chocolate Mousse Cups, Chocolate Covered Strawberries, Chocolate Brownies, & House Made Chocolate Chip Cookies

Gourmet S'mores Bar

Traditional S'mores Campfire Station including the following Gourmet Selections: Peanut Butter Cups, Hershey Milk Chocolate Bars, Cookies & Cream Bars, Sliced Strawberries & Bananas, Hot Fudge, & Caramel Sauce Requires \$75+ Attendant Fee

Custom Signature Cocktails

Let our Catering Experts help you create a Custom Signature Cocktail for you & your guests to enjoy! "His" & "Hers" Cocktails can be customized by color and flavors so the sky's the limit!

Custom Mocktails

Interested in serving a festive non-alcoholic cocktail? Let our Catering Experts help you customize a delicious Mocktail for you & your guests to enjoy!

International Coffee Station

Gourmet Coffee Served with Assorted Flavorings, Chocolate Shavings, Cinnamon Sticks, Chocolate Covered Spoons, Rock Candy Stir Sticks, & Whipped Cream

Ice Cream Sundae Bar

Vanilla Bean Ice Cream Served with Hot Fudge, Caramel Sauce, M&M's, Whipped Cream, Cherries, Oreo Cookie Crumbles, Fresh Berries, Peanuts, Marshmallows, & Sprinkles

Requires Attendant Fee

Bread Pudding Station

House Made Bread Pudding Served Warm with Vanilla Bean Ice Cream Selection of One: Traditional, White Chocolate Raspberry, S'mores, or Chocolate Chips with Pecans Requires Attendant Fee

Chocolate Fountain

Bring out your inner child with this 4-Tier Chocolate Fountain!

Decadent Milk Chocolate Served with Strawberries, Bananas,

Honeydew Melon, Pineapple, Rice Crispy Treats,

House Made Cookies, & Jumbo Marshmallows

Requires Attendant Fee

Southern Comfort Cuisine

Selection of Two: Fried Macaroni & Cheese Balls, Pigs in a Blanket, Honey Butter Chicken Biscuit, Sweet Potato Fries, or Cajun Shrimp & Grits

Mini Street Tacos

Selection of Two: Carnitas with Fresh Cilantro & Onions, Al Pastor Tacos, or Beef or Chicken Fajitas with Peppers & Onions

Tailgate Party

Selection of Two: Bacon & Cheddar Potato Skins, BBQ Pulled Pork Sliders, Cream Cheese Stuffed Jalapenos, Traditional Buffalo Hot Wings with Celery Sticks, Bleu Cheese & Ranch Dip, or House Made Potato Chips with a Sour Cream Dill Dip

French Fries Station

Signature Seasoned Fries, Ketchup, Assorted Mustards, Chili, Cheddar Cheese, & Bacon Crumbles with a Ranch Dip

Pizza Station

Selection of Two:

- ♦Classic: Pepperoni & Mozzarella
- ♦ Mediterranean: Spinach, Mushrooms & Feta Cheese
- ♦ Margherita: Parmesan, Mozzarella, Pomodoro, & Pesto
- ♦ Meat Lovers: Pepperoni, Sausage, Ham, & Bacon
- ♦ Veggie: Mushrooms, Peppers, Black Olives, & Onions



Sugar Creek Country Club

Decor Enhancements

Our Catering & Events Team will assist you throughout the design and planning process to create your dream wedding. We are happy to customize decor options in addition to the below enhancements. *Below rental items Subject to a \$250++ delivery/setup fee

DRAPING

70' Chiffon Pipe & Drape (Ballroom Windows) Chiffon Pipe & Drape

LIGHTING

LED Uplights
Set of 12 LED Color Changing Uplights
*Required with The Wedding Show DJ Package
Set of Two Leko Lights on Ballroom Ceiling
Monogramed Gobo

UPGRADED SEATING

White Garden Folding Chairs Gold or Acrylic Chiavari Chairs Gold Chameleon Chairs Gold Infinity Chairs Ghost Chairs

DANCE FLOOR & STAGING

18' x 18' Extension Vinyl Dance Floor Monogram 8' x 4' Stage Sections

DAY OF COORDINATION

Reception Only
Reception & Ceremony
*2nd Coordinator Required for Weddings with 175+ Guests





BACKDROPS

8' x 4' Hedge Wall | Donut/Champagne Wall

SPECIALTY LINENS

Specialty Colored Floor Length Linens Specialty Colored Napkins or Sashes

CHARGERS

Classic Gold or Silver Round Gold or Clear Glass Beaded Scalloped

SPECIALTY TABLES

60" x 60" Square Tables Additional 30" Cocktail Tables (Maximum of 5 Cocktail Tables Included in Package)

MISCELLANEOUS

3-Tier Cracked Goblet Centerpieces Signature Neon Signs Custom Neon Signs Marquee Letters Ice Sculptures Patio Heaters

Sugar Creek Country Club

Bridal Suite Enhancements

Enjoy these delicious bites while you and your bridal party are preparing for your big day! These enhancements are available for up to 2 hours of service and must be ordered during the final detail meeting a minimum of 14 days prior to your wedding. SCCC does not allow any outside food or beverages in the Bridal Suite.

FOOD EMBELLISHMENTS

Each platter serves up to 10 guests

CHEF'S CURATED CHEESE BOARD

Chef's Selection of Signature Cheeses, Assorted Crackers, Artesian Breads, Fruit Jam, Dried Fruits, & Candied Nuts

FRESH SEASONAL FRUIT

Pineapple, Cantaloupe, Honeydew, Watermelon, & Seasonal Berries

CHARCUTERIE BOARD

Assorted Gourmet Cheeses & Meats with Assorted Crackers

SALAD TRIO

Caprese Salad, Grilled Chicken Caesar Salad & Seasonal Fruit Salad

TEA SANDWICHES

Tuna Salad, Egg Salad & Cucumber & Dill Cream Cheese

WRAPS

Grilled Chicken Caesar Wraps, Mediterranean Vegetable Wrap & Homemade Potato Chips

SLIDERS & FRIES

Classic Mini Hamburger Sliders with American Cheese, Caramelized Onions, & a Secret Sauce with French Fries





BEVERAGE EMBELLISHMENTS

Bubbly Bar

Mimosa Station

Unlimited House Sparkling Champagne for 2 Hours

4 Fruit Juices: Orange, Cranberry, Pineapple, & Mango

<u>3 Fresh Fruit Toppings:</u> Strawberries, Blueberries & Raspberries

A La Carte Beverages:

Lemonade or Pink Lemonade Mimosas House Wine House Prosecco Santa Margarita Rose Prosecco

Sugar Creek Country Club

The Bachelor



GROOM GOLF OUTING PACKAGES

Enjoy a day on one of our Recently Renovated Golf Courses with your Best Men!

with Three other players, the Groom plays for FREE!!!

Tuesday—Thursday
Friday—Sunday

Golf Packages Include:

Green Fees, Cart, Range Balls & Assorted Soft Drinks Contact your Catering Department at 281.494.9131

POST ROUND MUNCHIES

After a game of golf with your Groomsmen, enjoy these munchies until you say I Do!

THE "MAN CAVE" PACKAGE

Package Serves up to 10 Guests

Includes Access to Men's Locker Room Prior to your Ceremony \$100 Attendant Fee Required to Open Men's Locker Room Private Bar

Selection of Two:

Buffalo Wings with Ranch
Nachos Supreme
Classic Cheeseburger or Pulled Pork Sliders
Cheese Stuffed Meatballs
Beer Battered Shrimp
Mini Chicken & Waffles

Selection of Two Sides:

Assorted Bags of Chips Vegetable Crudités with Ranch Dip French Fries Sweet Potato Fries

Alcoholic Beverages:

Your 1st Pitcher of Beer is on us! *Domestic Beer Selection



Sugar Creek Country Club

Rehearsal Dinner Menus

3 HOUR RENTAL OF PRIVATE ROOM WITH IN HOUSE TABLE LINENS, HOUSE CENTERPIECES Choice of Dinner Buffet or Elegant Seated Meal & Beverage Station with Iced Tea & Coffee Service

FESTIVE DINNER BUFFETS:

Minimum of 40 people for Dinner Buffets OR Minimum 25 People for Family Style Service

ITALIAN BUFFET

Classic Caesar Salad, *Choice of Two Entrees*: Grilled Chicken Alfredo, Cheese Tortellini with a White Wine Cream Sauce, Chicken Parmesan with a Homemade Marinara Sauce, or Vegetarian Lasagna, Served with Seasonal Vegetables, Fresh Garlic Breadsticks & Tiramisu

SOUTHERN BUFFET

Sugar Creek House Salad with Ranch & Balsamic Vinaigrette Dressing, Chef's Signature Fried Chicken, Chicken Fried Steak with Country Cream Gravy, Cheddar Mashed Potatoes, Sweet Corn on the Cob,, Honey Glazed Biscuits, & Warm Peach Cobbler with Vanilla Ice Cream

SOUTH OF THE BORDER BUFFET

Chile con Queso & Guacamole with Tortilla Chips, Beef and Chicken Fajitas, Cheese Enchiladas, Spanish Rice, Black Beans, Pico de Gallo, Red & Green Salsas, Warm Flower Tortillas, & Sopapillas with Honey

SIGNATURE SUGAR CREEK BUFFET

Sugar Creek House Salad with Ranch & Balsamic Vinaigrette Dressing, Chicken Piccata with a Lemon Butter Sauce, Pan Seared Red Snapper with a Citrus Beurre-Blanc Sauce, Garlic Roasted Fingerling Potatoes, Seasonal Vegetables, Assorted Rolls & Butter, New York Style Cheesecake

DINNER BUFFET

ELEGANT SEATED MEAL:

Choice of One of the Following:

BRIE & HERB CHICKEN

Herb Crusted Breast of Chicken Stuffed with Brie Cheese & a Light Chardonnay Sauce

PAN-SEARED BEEF TENDERLOIN MEDALLIONS

with a Red Wine Demi-Glaze

CARAMELIZED SNAPPER

Fresh Gulf Caught Red Snapper with Beurre-Blanc

SURF & TURF - PETITE BEEF TENDERLOIN & GRILLED SALMON

Petite 4oz. Beef Filet with a Bordelaise Sauce & Marinated Grilled Salmon with a Dill Beurre-Blanc

Plated Entrees Served with a Sugar Creek House Salad, Whipped Potatoes, Seasonal Vegetables, & Assorted Rolls & Butter

ADD ON A 3 HOUR HOSTED BEER & WINE PACKAGE BAR

(INCLUDES UNLIMITED CONSUMPTION OF DOMESTIC & IMPORTED BEERS, HOUSE WINES & SODAS)

Sugar Creek Country Club

Bridal Shower Menus

She Said Yes!

Assorted Tea Sandwiches, Chicken Salad & Tuna Salad
Roast Beef with Swiss & Turkey with Cheddar Served on Mini Croissants
Fresh Fruit Display with a Sweet Yogurt Dip
Fresh Baby Arugula & Spinach Salad with Cherry Tomatoes, Honey Roasted Walnuts,
& Goat Cheese with a Raspberry Vinaigrette Dressing
Baked Brie in a Puff Pastry Served with Toasted Baguettes

Something Borrowed, Something "Brunch" Sliced Seasonal Fruit with a Sweet Yogurt Dip

Assorted Breakfast Pastries & Muffins with Assorted Preserves

Eggs Benedict with a Hollandaise Sauce

Vanilla French Toast with Fresh Mixed Berries Topped with Powdered Sugar, Whipped Cream & Warm Syrup

Caprese Salad with Sliced Tomatoes, Fresh Sliced Mozzarella, Basil Olive Oil, & a Balsamic Drizzle

Vanilla French Toast with Fresh Mixed Berries Topped with Powdered Sugar, Whipped Cream & Warm Syrup Caprese Salad with Sliced Tomatoes, Fresh Sliced Mozzarella, Basil Olive Oil, & a Balsamic Drizzle Chicken & Mushroom Crepes with a Noilly Prat, Fresh Chives & Peas Roasted Seasonal Vegetables & Garlic Roasted Fingerling Potatoes

Eat, Drink & Be Married

Sliced Seasonal Fruit with a Sweet Yogurt Dip
Assorted Breakfast Pastries & Muffins with Assorted Preserves
Chef Attended Omelet Station Served with Assorted Toppings
Crispy Bacon Strips & Sausage Patties
French Toast with a Berry Compote, Whipped Cream & Warm Maple Syrup
Sugar Creek House Salad with Mixed Greens, Cherry Tomatoes, Julienne Carrots, & Cucumbers
Served with Balsamic Vinaigrette & Ranch Dressing
Grilled Vegetable Pasta Salad with Fresh Basil Pesto
Brie & Herb Stuffed Chicken with a Chardonnay Cream Sauce
Mushroom Risotto & Roasted Baby Vegetables
*Requires \$150 Chef Attendant Fee for Omelet Station Per 50 Guests

Bubbly Beverages

All Menus Include Iced Tea, Coffee & Ice Water

To Have & To "Toast"

Build Your Own Mimosa Station!

Unlimited House Sparkling Champagne for 2 Hours

Fresh Fruit Juices:

Orange, Cranberry, & Pineapple, & Apple

Fresh Fruit Toppings:

Strawberries, Blueberries & Raspberries

Add an additional hour for \$5++ Per Person, Per Hour

A La Carte Beverages:

Fruit Infused Water
Lemonade, Pink Lemonade or Fruit Punch
Mimosas
House Wine
Call Wine
House Champagne
Bloody Mary's
Classic Sherbert Champagne Punch
Moet Chandon Brut

Ruffino Prosecco

Included in above Packages

Beveled Mirror Tiles, Basic Candle Centerpieces, Gift Table, Cake Table, & Basic Linens *Add Ivory, White or Black Spandex Chair Covers fo

Sugar Creek Country Club

Preferred Event Professionals

Linens & Decor

EB Inc. | (281) 812-9587 <u>www.ebincevents.com</u>

Mandap Creations | (832) 423-6003 www.mandapcreations.com

DJ, A/V & Event Production

Prestige Signature Events (DJ & Photo Booth) | (936) 689-5899 www.prestigesignatureevents.com

Troy Parker (DJ, Karaoke & Trivia) | (713) 444-3327 www.troyparkerentertainer.com

Phoenix Designs (AV & Event Production) | (281) 499-0600 www.thephoenixdg.com

Desi Junction (DJ) | (281) 832-1919 www.desijunctiondjs.com

Florists

The Wedding Show Floral | (713) 205-2722 www.theweddingshow.biz

Dream Bouquet | (713) 383-6900 www.dreambouquet.net

Erin Elizabeth Custom Events | (281) 413-3042 www.erinelizabethcustomevents.com

House of Blooms | (281) 242-1555 www.thehouseofblooms.com

Mandap Creations | (832) 423-6003 www.mandapcreations.com

Event Rentals

Mandap Creations | (832) 423-6003 www.mandapcreations.com

Ideal Party Decorators (713) 661-1113 www.idealpartydecorators.com

Tents

Any Occasion Tents & Events | (713) 662-9724 www.anyoccasionhouston.com

Peerless Tents & Events | (713) 231-7375 www.peerlesseventsandtents.com

Accommodations

Hilton Marriott Sugar Land | (281) 275-8400 www.slmarriott.com

Hyatt Place | (281) 491-0300 www.hyatt.com

Home 2 Suites by Hilton | (346) 843-2888 www.home2suites.com

Bakeries

Who Made the Cake | (713) 528-4719 www.whomadethecake.com

Cakes by Gina | (281) 495-9400 www.cakesbyginahouston.com

Photographers

Tomas Ramos | (713) 410-1389 www.tomasramos.com

Daniel Meadows Wedding Photography | (912) 272-1559 www.danielmeadowsweddings.com

The Wedding Show | (713) 205-2722 www.theweddingshow.biz

Biyani Photography | (888) 886-4652 www.biyaniphoto.com

Photo Booths

Glam Time Photo Booth | (832) 736-3436 www.glamtimephotobooth.com

Prestige Signature Events—360 Photo Booth | (936) 689-5899 www.prestigesignatureevents.com

Coordinators

Ashley Rachelle Events | (713) 492-7969 www.ashleyrachelleevents.com

Blue Poppy Events | (832) 350-8505 www.bluepoppyeventstx.com

Plan Our Day Houston | (281) 799-2867 www.planourdayhouston.com

Instrumentals

Divisi Strings | (713) 229-8663 www.divisistrings.com

Dance Floor Rental

Mike's Dance Floors | (713) 962-9510 www.mikesdancefloorrentals.com

Makeup & Hair Services

Beautiful Yeux | (832) 600-3057 www.beautifulyeux.com

Transportation

Jordan Limousine | (713) 680-3181 www.jordanlimos.com

My Driver Bob | (713) 569-9666 <u>www.mydriverbob.com</u>

Sugar Creek Country Club

Catering Guidelines & Catering Information

The following Catering Guidelines & General Information is intended to assist you in the planning of your event at Sugar Creek Country Club (SCCC). These policies and procedures have been developed to ensure that your event will be executed flawlessly. While we have attempted to include all of our policies and procedures, this information may not be all-inclusive.

EVENT HOURS

Normal operating hours for SCCC are Tuesday through Sunday. Events to be held on a Monday must be pre-approved through the catering and events department. Events extending beyond midnight may be subject to additional fees as well. **Additional hours over your contracted time frame will be subject to a \$750++ per hour overtime charge or any portion thereof.** The Club is closed on Christmas Day.

DEPOSITS & PAYMENTS

SCCC requires a 25% non-refundable deposit along with a signed contract to officially confirm your reservation. A subsequent deposit of 50% of your estimated balance is required sixty (60) days prior to your event. The final payment representing 100% of the estimated total balance is due seven (7) days prior to your event. All deposits & payments are non-refundable and non-transferable & will be retained by SCCC if you decide to cancel your event.

PRICING

SCCC selects and serves only the highest quality foods and will do everything in its power to maintain estimated prices. However, certain market conditions may warrant price adjustments on certain items. If a price adjustment is necessary, the club will provide at least (30) days notice of such adjustment. Requests for changes to the confirmed menu within 72 hours of your scheduled event are subject to availability & price upcharge.

FOOD & BEVERAGE POLICIES

Due to our liability & licensing restrictions for all food & beverage items served on the premises, we require that all food & beverage items be served by the Club with the exception of a specialty cake. No food & beverage items may be removed from the premises, even in the event of an overage of your final guarantee. It is a violation of State Health Codes for leftover banquet food to be removed from the Club by guests. The specialty cake must be provided by a licensed baker. Menu selections & all other event details must be confirmed with your Catering & Events Department at least 30 days prior to your scheduled event date.

All events are required to meet a food and beverage catering minimum. A food & beverage catering minimum is the amount a host must spend in order to secure a private space at SCCC. If the minimum is not met, the difference may be charged as a minimum fee. For example, if the minimum is \$5,000++ and you have 100 guests in attendance, you have a minimum of \$50++ per person to spend in your menu and bar selections. All minimums are subject to a 22% taxable service charge & 8.25% local sales tax.

ALCOHOL POLICIES

In compliance of the Texas Alcoholic Beverage Commission (TABC) regulations, SCCC is the only licensee able to sell & serve alcoholic beverages on the premises. Any outside alcoholic beverages not provided by the Club are not permitted in any event or service area & are subject to confiscation in addition to a \$500++ fine. Service of alcoholic beverages requires proper ID. No one under 21 years of age will be served alcoholic beverages. SCCC reserves the right to refrain from serving alcoholic beverages to any person who visibly appears to be intoxicated. This may result in closing the bar(s) despite prior arrangements confirmed with the Banquet Event Order.

GUARANTEES

Your guaranteed number of guests is due to the private event department (7) days prior to the event by noon. In the event SCCC 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, whichever is greater. If the number in attendance exceeds your guarantee given, SCCC may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

COMPLIMENTARY TASTINGS

Tastings are scheduled two to four months prior to your wedding once your reception is secured with a contract. SCCC requires a minimum of two weeks advance notice to confirm a reservation for your tasting. Tastings are available Thursdays and Fridays for Lunch depending on booked events. Some Saturdays and early evenings are available depending on availability. In order to confirm your reservation, the Catering & Events Department will need to know which delectable items you would like to try. You may select up to four hors d'oeuvres, two salads, six sides, & up to three entrees for your tasting. You are allowed up to four guests for a tasting; however additional guests can be added for \$75++ per person. Please confirm your menu selections when your tasting is scheduled. Food and beverage catering minimums required for complimentary tastings.

ENTRÉE OPTIONS & COMBINATION PLATES

Generally, one entrée selection for all guests is offered; however you may request up to (2) entrée options for your guests. When selecting an entrée option menu, all entrées must have the same Salad, Starch & Vegetable. Color coded place cards will also be necessary at each place setting to identify each guest's entrée selection. Place cards must be presented in alphabetical order to the Day of Coordinator at least 24 hours prior to your wedding. Combination plates are also available by selecting (2) entrees to be served in smaller portions on the same plate. Market Price.

Sugar Creek Country Club

Catering Guidelines & Catering Information

TAXES & SERVICE CHARGE

All event charges are subject to a Club taxable 22% service charge. The Host is also responsible for the payment of Texas sales tax at a rate of 8.25%.

BANQUET EVENT ORDER & ROOM DIAGRAM

To ensure proper execution of your event, a Banquet Event Order (BEO) & Room Diagram used for setup will be created for each event. These forms will be sent to the main event Contact for final review & confirmation no later than (5) days prior to the scheduled event. All event details are not confirmed until the BEO & Diagram have been signed by the event host and returned to the SCCC no later than 72 hours prior to the scheduled event. General terms & conditions applying to the Event will be listed on the Banquet Event Order (BEO) & where applicable, will supplement any agreement between SCCC & the Event Host.

SPECIAL REQUESTS

The Catering & Events Department will gladly prepare a custom menu to meet your specific requirements upon request. Special requests for dietary needs must be confirmed a minimum of (7) days prior to the event to prevent a delay in service to your guests.

EVENT SPACE AND SETUP CHARGES

SCCC's venue rental includes a (4) hour event time, (3) hours of setup before the event and (1) hour of breakdown after the event. All tables and chairs are guaranteed to be setup (30) minutes prior to the start of the event, unless otherwise discussed. House linens and napkins, full place settings and cutlery, house centerpieces, tables and banquet chairs are all included in your rental fees. SCCC will staff your event based on your guest count.

ROOM RESET FEE

A \$250++ Room Reset Fee, at minimum, per event room, will be applied for all requested changes to the approved setup of an event once the room has been set. Fees will be charged for all room resets requested less than 72 hours prior to your scheduled event to cover additional labor costs incurred by last minute changes and/or requests. The Banquet Captain & Service Staff arrive approximately 2 hours prior to each scheduled event. The SCCC Staff can assist you with minor setup changes at that time.

FURNITURE RELOCATION FEE

For events held in the same room there will be a room flip fee starting at \$500++ depending on the reset. Events that require foyer furniture to be moved or removed will incur a labor fee of \$100++ if this was not previously confirmed with the Catering & Events Department. This applies to SCCC furniture as well as furniture rented from an outside vendor.

DECORATIONS

Decoration plans for your event should be reviewed with the Catering and Events Department well in advance of the scheduled event date. SCCC does not permit anything to be affixed to the walls, doors, floor, or ceilings (nails, tacks, staples, hooks, tape, etc) and is strictly prohibited. No items may be hung or attached to the chandelier or sconces in any room. If a florist or decorator for an event has questions regarding event décor please have them contact the Catering and Events department directly. All décor items, including perishable items, brought in by the event host and/or vendor, must be removed from the event room(s) the same day as the scheduled event. All types of confetti and/or glitter are not allowed & will be subject to a \$500++ cleaning fee if used.

SCCC is not responsible for any loss of materials, equipment or personal belongings left unattended and/or unsecured. Any damages to SCCC or items within, as well as any fees incurred due to the loss, breakage or damage of goods by any guests at the event will be the sole responsibility of the client. Any needed repairs will be handled through club approved vendors and billed accordingly.

LIABILITY

SCCC is not responsible for any damage or loss of merchandise, articles or valuables of the host or the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time 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. All outside vendors are required to carry & provide proof of current liability insurance policy prior to the start of the event.

PREFERRED EVENT PROFESSIONALS

SCCC recommends selecting vendors from our Preferred Event Professionals list for your wedding; however, you are not required to do so. SCCC requests that all vendors deliver flowers, cakes, AV, etc., no sooner than two hours prior to your scheduled event. All items must be removed following the event unless previous arrangements have been made with the Catering & Events Department. All vendors must supply their own equipment for setups. SCCC is unable to loan guests or vendors any equipment or ladders.

ENTERTAINMENT

SCCC welcomes outside entertainers. It is the responsibility of the event host to advise musicians of the rules of the Club. Musicians must adhere to our dress code during setup, performances and breakdown. Green rooms for bands are offered based on availability, at an additional cost to the event host. SCCC can provide meals for the entertainers at an additional cost. All entertainers must be set up 2 hours prior to the scheduled event.

Sugar Creek Country Club

Contact Information

Thank you for your interest in Sugar Creek Country Club and congratulations on your engagement!

Whether you have a casual or elegant atmosphere in mind, our dedicated Catering & Events Team sees that your every need is met as we are here to make your wedding a dream come true. Whether grand or petite, our venue and impeccable service will help create memories that you, your family and friends will remember for a lifetime.

Contact our Catering & Events Specialists to arrange an appointment to view our private event rooms. We vow to make your day spectacular!



Jennifer Jenkins, CPCE Director of Catering & Events <u>ijenkins@thesugarcreek.com</u> 281.494.9131



Michael Williams, CPCE Associate Events Director mwilliams@thesugarcreek.com 281.494.9131

