



YOUR HAPPILY EVER AFTER

AT LAS COLINAS COUNTRY CLUB



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Ceremony

INDOOR CEREMONY

includes one hour for the ceremony, lapel or hand held mic for the officiant, in-house chairs, & one hour on the day prior for the rehearsal.

FIRESIDE BALLROOM | \$1,500

up to 200 guests

GRAND BALLROOM | \$3,500

up to 300 guests

OUTDOOR CEREMONY

Includes one hour for the ceremony, hand held mic for the officiant, white garden chairs, & one hour on the day prior for the rehearsal.

FIRST TEE BOX | \$3,500

GRAND BALLROOM GARDEN OR FRONT CIRCLE GARDEN | \$2,500



Reception Spaces

FIRESIDE BALLROOM | \$1,500 ROOM RENTAL FEE

up to 100 guests seated with a dance floor

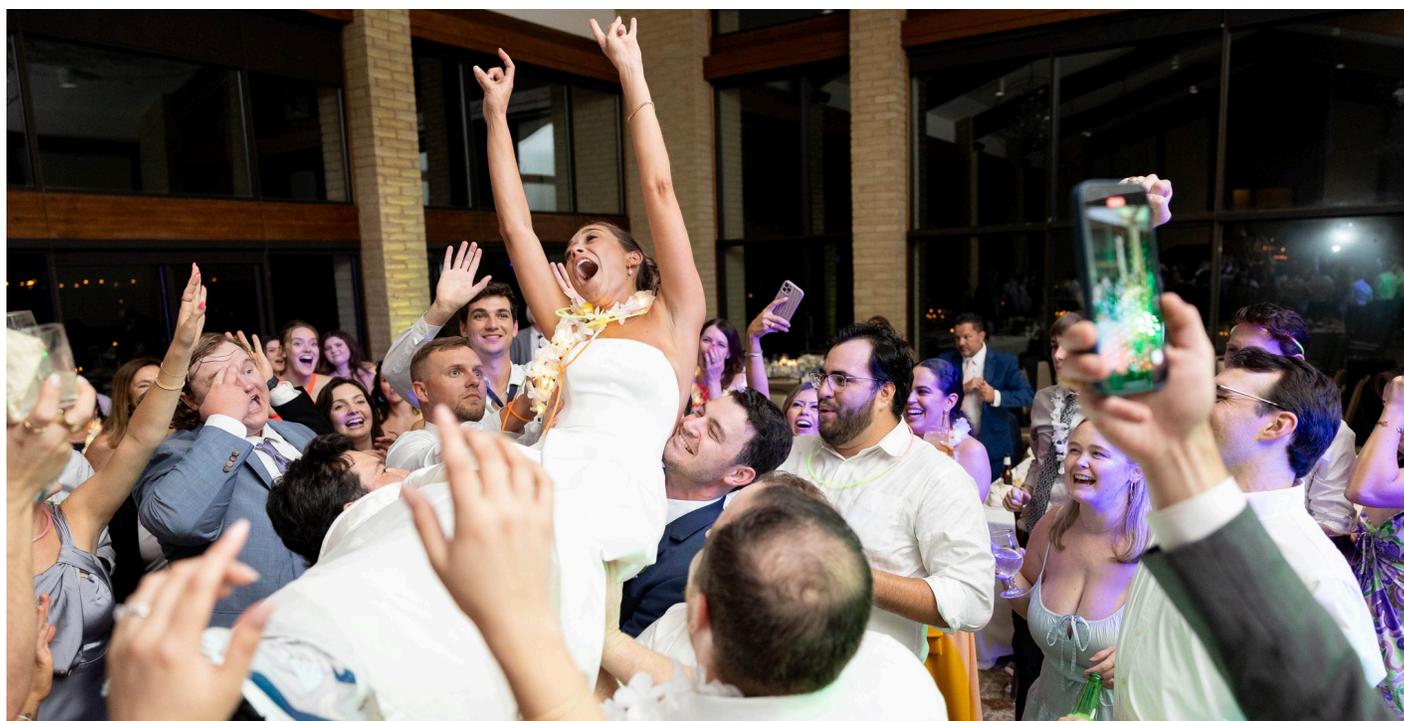
GRAND BALLROOM | \$2,500 ROOM RENTAL FEE

up to 200 guests seated with a dance floor

food & beverage minimums vary; inquire with your event sales director for more information.

Room rental fees include the following:

- 5 hours of event time for cocktail hour & reception plus setup and breakdown - set up time is dependent on availability
 - additional hours available to add-on for additional fee:
 - \$250 per hour for hours before midnight
 - \$500 per hour for hours after midnight, up to 2AM (all alcohol service must end at midnight)
- china, silverware, glassware
- in-house tables & chairs
- ivory floor length linen
- black, white, or ivory linen napkins
- gold or silver charger plates
- in-house centerpieces: mirror tiles with a floating candle trio
- cake cutting
- in-house dance floor (up to 16x16)
- professional banquet staff
- access to preferred vendors
- bridal suite and grooms lounge for the wedding party to get ready in on day of event



Cocktail Hour



TABLE DISPLAYS

VEGETABLE GARDEN | \$23

vegetable crudité, green chili ranch, blue cheese, red pepper hummus, roasted garlic hummus, grilled pita bread

MARKET BASKET | \$29

imported & domestic cheeses, assorted Italian cured meats, marinated olives, house pickled vegetables, assorted crackers, crostini, fresh grapes, nuts

BOX OFFICE | \$27

freshly buttered movie theater popcorn, assorted flavored salts, M&M's, Snickers bars, Reese's Peanut Butter Cups, Hersey's bars

DIPPING IT | \$22

artichoke & spinach dip, Cajun crab dip, ranch dip, caramelized onion dip, wonton chips, house chips, pita chips



COLD HORS D'OEUVRES

Minimum of 25 pieces per hors d'oeuvre selection | Priced per piece
Hors d'oeuvres can be butler passed or displayed

HEIRLOOM CAPRESE SKEWER | \$6
balsamic glaze

CRUDITÉ CUP | \$6
vegetables & ranch

HUMMUS CUP | \$8
vegetables & hummus

CAJUN CRAB DEVILED EGG | \$8

CANDIED JALAPENO DEVILED EGG | \$6

BLT SHORT CAKE | \$7

WHIPPED GOAT CHEESE CROSTINI | \$6

CAJUN COCKTAIL | \$8
remoulade sauce

PRESSED WATERMELON & DRUNKEN GOAT CHEESE SKEWER | \$6

AHI TUNA TACOS | \$8
wasabi crème

GARLIC RUBBED BEEF ON CROSTINI | \$7
Dijon aioli

SMOKED SALMON BLINI | \$8
crème fresh dill

MINI LOBSTER ROLLS | \$10
lemon aioli, chives

ANTIPASTO SKEWERS | \$6
aged balsamic

PORK BELLY APPLE CIDER SLAW | \$8
sweet soy

HOT HORS D'OEUVRES

Minimum of 25 pieces per hors d'oeuvre selection | Priced per piece
Hors d'oeuvres can be butler passed or displayed

THAI CHILI MEAT BALLS | \$6

BACON WRAPPED SCALLOPS | \$9

MINI CHICKEN CORDON BLEU | \$7

CUBAN CIGARS | \$7

mojo aioli

BEEF WELLINGTON | \$6

Dijon aioli

PEKING DUCK SPRING ROLLS | \$8

yuzu sweet soy

MINI CHICKEN AND WAFFLE | \$8

maple jalapeno glaze

CAJUN SAUSAGE WELLINGTON | \$6

creole aioli

ARTICHOKE BEIGNETS | \$6

truffle aioli

VEGETABLE SAMOSA | \$6

curry dipping sauce

SPANAKOPITA | \$6

MAC N CHEESE BITES | \$6

STUFFED CREMINI CAP | \$6

balsamic

VEGETABLE SPRING ROLL | \$6

Thai chili sauce

RATATOUILLE EMPANADAS | \$7

chipotle aioli

BRIE PEAR & ALMOND BEGGARS PURSE | \$6

TRUFFLE & WILD MUSHROOM ARANCINI | \$7

ASIAGO ASPARAGUS ROLLS | \$6

BRIE & RASPBERRY EN CROUTE | \$6

COCONUT SHRIMP | \$9

coconut chili sauce

DEVIL ON HORSE BACK | \$7

MINI TRUFFLED GRILLED CHEESE | \$7

STEAMED PORK SHUMAI | \$7

ginger soy sauce

BUTTERMILK FRIED CHICKEN BITES | \$6

chili aioli

BEEF SATAY | \$6

chimi churri

BLACKENED BACON WRAPPED SHRIMP | \$8

CANDIED PORK BELLY WRAPPED BACON | \$7

SMOKED BRISKET PICADILLO EMPANADA | \$8

charred jalapeno aioli



*Dinner
Late Night Bites
Beverage Services*



STATIONS

Minimum of three stations required if replacing a meal

Minimum of 25 people | Priced per person

BUILD-YOUR-OWN SALAD BAR | \$21*

Romaine, mixed greens, arugula, cherry tomatoes, cucumbers, red onions, carrots, roasted corn, black beans, blue cheese, parmesan cheese, feta cheese, croutons, artichoke hearts, chickpeas

choice of two dressings:

- ranch
- white shallot balsamic
- blue cheese
- Caesar



SLIDER STATION | \$27

beef sliders:

caramelized onion, cheddar, bacon jam, lettuce, tomatoes, onions, roasted tomato aioli

Carolina hot chicken sliders:

kale slaw, garlic aioli

Dr. Pepper pulled pork sliders:

chipotle slaw, crispy onions

MAC 'N CHEESE STATION | \$22*

campanelle pasta with white truffle cheese sauce, cavatappi pasta with aged cheddar cheese sauce, chopped bacon, herbed bread crumbs, chives, roasted wild mushrooms, truffle oil



MASHED POTATO BAR | \$22*

whipped potatoes, bacon, cheddar cheese, chives, wild mushrooms, sundried tomatoes, jalapenos, sour cream, blue cheese, broccoli florets, truffle oil

**add chicken + \$7 | steak + \$9 | brisket + \$9 | shrimp + \$10*

STATIONS

Minimum of three stations required if replacing a meal

Minimum of 25 people | Priced per person

TACO STATION | \$31

choice of two proteins:

- Dr. Pepper pulled pork
- sliced brisket
- lime cilantro shrimp
- chicken tinga

warm flour & white corn tortillas, chopped cilantro, onions, pico de gallo, crumbled queso fresco, crema, chipotle cabbage slaw, shredded lettuce, fresh lime, tortilla chips with fresh guacamole, queso, salsa

MINI DESSERTS | \$28

sliced seasonal fruit & berries with lemon honey & yogurt dipping sauce

choice of three:

- chocolate chip cannoli
- triple chocolate mousse cake
- pecan tarts
- lemon tarts
- fruit tarts



CARVING STATIONS

Minimum of three stations required if replacing a meal

\$175 chef attendant fee required per station.

Minimum of 25 people | Priced per person

HERB CRUSTED BEEF TENDERLOIN | \$47

roasted garlic demi

BOURBON GLAZED HAM | \$31

hot honey jus

SMOKED PRIME RIB | \$41

smokey jus, creole mustard

SALMON WELLINGTON | \$35

Dijon crème sauce

CAJUN TURKEY | \$29



PLATED DINNER

Includes fresh brewed coffee, iced tea, water, bread & butter

Select one salad & two sides for the entire group

Host may offer up to three entrée options for guests to choose from ahead of time.

Orders must be collected and turned into the Event Sales Director no later than 10 days prior to event. Name cards must be provided by the client indicating which entrée each guest receives.

Minimum of 25 people | Priced per person

ENTRÉES

SMOKED PORK TENDERLOIN | \$68

apple-buttered demi

SWEET TEA BRINED CHICKEN | \$66

BRAISED SHORT RIB | \$75

peppercorn demi

DIJON CRUSTED TENDERLOIN | \$81

rosemary demi

GRILLED RIBEYE | \$80

ancho-chile butter

WILD MUSHROOM RISOTTO | \$54 (VEG)

portobello steak, parmesan crisp, white truffle oil

HERB ROASTED AIRLINE CHICKEN BREAST | \$64

gremolata

BLACKENED REDFISH | \$72

jumbo lump crab beurre blanc

BUTTER POACHED HALIBUT | \$76

vanilla cream

SCOTTISH SALMON | \$71

lemon beurre blanc

PORCINI RAVIOLI | \$56 (VEG)

sage brown butter, crispy sweet potato hash



Offer an additional entrée for the group to pre-select from for an additional \$8 per person.

PLATED DINNER

DUET ENTRÉES

BISTRO STEAK & ATLANTIC SALMON | \$81

parsley caper compound butter

PETITE FILET & LEMON-HERB GULF SHRIMP | \$82

parsley caper compound butter

GRILLED SIRLOIN & BALSAMIC ROASTED CHICKEN | \$80

mushroom demi

GRILLED SIRLOIN & CHILI GLAZED LOBSTER TAIL | MP

ancho-chili herb butter

PORK CHOP & GRILLED CHICKEN | \$77

herbed pan sauce

MAHI MAHI & GRILLED CHICKEN | \$78

chimichurri

STARTER SALADS

TOMATO CARPACCIO

baby arugula & mixed greens, shaved manchego, citrus vinaigrette

STRAWBERRY BIBB SALAD

Texas bibb lettuce, strawberries, roasted walnuts, local goat cheese, strawberry white wine vinaigrette

DALLAS CHOPPED SALAD

baby romaine, blue cheese, tortilla strips, smoked bacon, fire roasted corn, poblano ranch

THE WEDGE

baby iceberg lettuce, oven roasted tomato, red onion, crispy pancetta, balsamic glaze



APPLE KALE SALAD

shredded kale, candied pecans, gala apples, gorgonzola, apple basil vinaigrette

HOUSE SALAD

mixed greens, tomatoes, cucumbers, carrots, red onion, sourdough croutons, house vinaigrette

LCCC STANDARD

baby gem, green apples, smoked almonds, cranberries, blue cheese crumbles, raspberry vinaigrette

PLATED DINNER

SIDES

Select the same two sides for entire group

STARCHES

roasted fingerling potatoes
saffron rice pilaf
roasted marble potatoes
ancient grain pilaf
herbed cheese grits
herbed cheese grits
garlic mashed potatoes
crispy fingerlings
herbed wild rice pilaf
crispy sweet potato hash
black garlic mashed potatoes

VEGETABLES

crispy Brussels sprouts
lemon zested broccolini
black eyed pea & kale ragout
glazed carrots
haricot verts
Tasso & green pea hash
arugula fennel salad
roasted root vegetables



DESSERT

Add dessert for an additional \$10 per person

Host may select up to two desserts.

12 order minimum per dessert selection

NEW YORK CHEESECAKE

fresh berries, berry compote

TIRAMISU

KEY LIME PIE

CHOCOLATE LAVA CAKE (GF)

fresh berries

STICKY TOFFEE PUDDING

salted caramel drizzle

TRES LECHE CHEESECAKE

TRIPLE CHOCOLATE MOUSSE

DULCE DE LECHE CRÈME BRULÉ

BANANA PUDDING CHEESECAKE

DINNER BUFFETS

Includes fresh brewed coffee, iced tea, water, bread & butter

Minimum of 25 people | Priced per person

LAKESIDE DRIVE | \$74

baby spinach salad:

dried cranberries, marcona almonds, blue cheese, citrus vinaigrette

entrées:

- pan seared Atlantic salmon with spinach & mushroom crème
- grilled chicken breast with balsamic mustard glaze
- sliced bistro steak with chimichurri

roasted garlic & herb rice pilaf, rosemary grilled market vegetables,
New York cheesecake

COLINAS CANTINA | \$69

southwestern chop salad:

cotija cheese, tomatoes, black beans, roasted corn, tortilla strips, chipotle ranch, white shallot balsamic

entrées:

- citrus chicken fajitas
- portobello & garbanzo fajitas (VEG)
- mochaca rubbed skirt steak

warm flour & corn tortillas, Mexican rice, vegetarian charro beans, onions, chopped cilantro, cilantro-lime Crema, pico de gallo, fresh salsas, dulce de leche crème brûlée

Add fresh guacamole for an additional \$4 per person



A TASTE OF TUSCANY | \$70

Caesar salad bar:

Romaine, parmesan cheese, croutons, basil
Caesar dressing, white shallot balsamic

bruschetta salad:

cherry tomatoes, mozzarella cheese, red onions, garlic, fresh basil, parmesan cheese

entrées:

- ricotta stuffed eggplant rollatini (VEG)
- balsamic grilled chicken
- white wine chili shrimp

campanelle pasta with sage cream sauce & fontina cheese,
roasted haricot verts, chili blistered heirloom cherry tomatoes,
tiramisu

DINNER BUFFETS

Includes fresh brewed coffee, iced tea, water, bread & butter

Minimum of 25 people | Priced per person

SPANISH FLARE | \$70

Mediterranean salad:

Romaine, arugula, olives, red onions, feta, tomato hard boiled eggs, sherry vinaigrette

entrées:

- grilled chicken guisado
- seafood paella with clams, mussels, shrimp

chorizo butter beans, roasted romesco market vegetables, dulce de leche flan, arroz con leche

FRENCH QUARTER | \$71

muffaletta salad:

Romaine, green olives, giardiniera, provolone, salami, pepperoncini, cajun ranch , white shallot balsamic

entrées:

- seared red fish with lemon beurre blanc
- blackened chicken with crawfish cream sauce

chicken & andouille jambalaya, corn maux choux, bananas foster cheesecake



DINNER BUFFETS

Includes fresh brewed coffee, iced tea, water, bread & butter

Minimum of 25 people | Priced per person

BACK HOME BBQ | \$76

mixed green salad bar:

cucumbers, red onions, carrots, smoked chili ranch, white shallot balsamic

loaded potato salad

entrées:

- slow smoked brisket
- smoked pork shoulder
- smoked half chicken

Carolina BBQ sauce, Dr. Pepper BBQ sauce, jalapeño cheddar corn bread, green chili mac 'n cheese, chipotle cherry slaw, pickles, pickled red onions, banana pudding cheesecake

MEDITERRANIAN | \$71

Greek salad:

Romaine hearts, tomatoes, pepperoncini, kalamata oil, feta cheese, oregano, vinaigrette

carso hummus with grilled pita

entrées:

- shawarma chicken breast with green chili pesto
- grilled salmon with chili honey glaze

Moroccan couscous, heirloom vegetables, mocha flourless chocolate cake

HILLSIDE | \$72

mixed green salad bar:

cherry tomatoes, spiced pecans, feta, raspberry vinaigrette

entrées:

- sliced bistro steak with herb garlic demi
- garlic lime grilled shrimp
- seared airline chicken with garlic herb butter

sweet potato & roasted red pepper hash, grilled asparagus, chocolate mousse tarts, raspberry crème brûlée

LATE NIGHT BITES

Minimum of 25 pieces | Priced per piece

BREAKFAST TACOS | \$6

choice of one: bacon, sausage, or chorizo

GRILLED CHEESE TRIO | \$5

STREET TACOS | \$6

choice of one: chicken, carnitas

FRIED CHICKEN & BISCUIT | \$6

fried chicken biscuit sandwich with hot honey butter

SLIDERS | \$5

beef patty, cheddar cheese, caramelized onions, bacon jam, tomato aioli

DONUT HOLE CONES | \$4

caramel & chocolate drizzle

CHICKEN AND WAFFLE TACOS | \$5

hot honey glaze

FLATBREAD PIZZAS | \$14 PER PIZZA

4-6 slices per pizza

choice of:

- margherita
- veggie
- supreme
- pepperoni



BAR PACKAGES

\$125 bartender fee per 50 people is required for all bars

Price listed per person

BEER INCLUDED IN ALL BAR PACKAGES

Coors Light, Bud Light, Michelob Ultra, Miller Lite, Stella Artois, Yuengling Traditional, Corona, Shiner, Blue Moon, Heineken

SOFT BAR

- **House Wines:** Wycliff Sparkling, Three Thieves Pinot Grigio, Three Thieves Chardonnay, La Vielle Ferme Rose, Three Thieves Pinot Noir, Three Thieves Cabernet

2 Hours \$32 | 3 Hours \$38 | 4 Hours \$44 | Additional Hours \$8

TIER 1

- **Liquor:** Conciere Vodka, Espolon Tequila, Conciere Gin, Jack Daniels, Jim Beam White Label, Conciere Rum, Conciere Scotch
- **Wine:** Mionetto Prosecco, Korbel Sparkling, Charles & Charles Rose, Three Thieves Pinot Grigio, Three Thieves Chardonnay, Three Thieves Pinot Noir, Three Thieves Cabernet Sauvignon

2 Hours \$36 | 3 Hours \$42 | 4 Hours \$48 | Additional Hours \$8

TIER 2

- **Liquor:** Titos Vodka, Lalo Blanco Tequila, Beefeater Gin, Bacardi Rum, Jack Daniels, Makers Mark Bourbon, Dewars White Label Scotch
- **Wine:** Mionetto Prosecco, Mumm Napa Sparkling, Coppola Diamond Rose, Coppola Diamond Sauvignon Blanc, The Wine of Francis Coppola Chardonnay, The Wine of Francis Coppola Pinot Noir, The Wines of Francis Coppola Cabernet Sauvignon

2 Hours \$42 | 3 Hours \$48 | 4 Hours \$54 | Additional Hours \$8

TIER 3

- **Liquor:** Belvedere Vodka, Cincoro Blanco Tequila, Bombay Sapphire Gin, Woodford Reserve Bourbon, Appleton Rum, Whistle Pig Piggyback Bourbon, Macallan 12 yr Single Malt Scotch
- **Wine:** Mionetto Prosecco, Chandon Brut Rose Sparkling, Moet Brut Champagne, Whispering Angel Rose, Brancott Sauvignon Blanc, Sonoma-Cutrer Chardonnay, King Estate Pinot Noir, Justin Cabernet Sauvignon

2 Hours \$52 | 3 Hours \$58 | 4 Hours \$64 | Additional Hours \$8

NON-ALCOHOLIC BEVERAGE PACKAGE

Required for all guests under 21 years of age if group is doing a bar package

- Includes unlimited soft drinks, coffee, iced tea

up to 4 hours: \$12 | 4-8 hours: \$18

CASH & CONSUMPTION BARS

\$125 bartender fee per 50 people is required | \$125 cashier fee per bar is required for cash bars

Price listed per drink

BEER INCLUDED IN ALL BAR TIERS

Domestic Beer | \$6.50

- Coors Light, Bud Light, Michelob Ultra, Miller Lite, Yuengling Traditional

Imported Beer | \$7.50

- Corona, Heineken, Stella Artois, Shiner

SOFT BAR

House Wines | \$12

- Wycliff Sparkling, Three Thieves Pinot Grigio, Three Thieves Chardonnay, La Vielle Ferme Rose, Three Thieves Pinot Noir, Three Thieves Cabernet

TIER 1

Liquor | \$13

- Conciere Vodka, Espolon Tequila, Conciere Gin, Jack Daniels, Jim Beam White Label, Conciere Rum, Conciere Scotch

Wine | \$14

- Mionetto Prosecco, Korbel Sparkling, Charles & Charles Rose, Three Thieves Pinot Grigio, Three Thieves Chardonnay, Three Thieves Pinot Noir, Three Thieves Cabernet Sauvignon

TIER 2

Liquor | \$14

- Titos Vodka, Lalo Blanco Tequila, Beefeater Gin, Bacardi Rum, Jack Daniels, Makers Mark Bourbon, Dewars White Label Scotch

Wine | \$16

- Mionetto Prosecco, Mumm Napa Sparkling, Coppola Diamond Rose, Coppola Diamond Sauvignon Blanc, The Wine of Francis Coppola Chardonnay, The Wine of Francis Coppola Pinot Noir, The Wines of Francis Coppola Cabernet Sauvignon

TIER 3

Liquor | \$16

- Belvedere Vodka, Cincoro Blanco Tequila, Bombay Sapphire Gin, Woodford Reserve Bourbon, Appleton Rum, Whistle Pig Piggyback Bourbon, Macallan 12 yr Single Malt Scotch

Wine | \$26

- Mionetto Prosecco, Chandon Brut Rose Sparkling, Moet Brut Champagne, Whispering Angel Rose, Brancott Sauvignon Blanc, Sonoma-Cutrer Chardonnay, King Estate Pinot Noir, Justin Cabernet Sauvignon

Enhancements



EXIT PACKAGE | \$350

includes golf cart exit with “Just Married” sign & sparklers

VALET PARKING | \$100 PER ATTENDANT

one attendant required per 50 people

UPLIGHTS | \$25 PER LIGHT

CHIAVARI CHAIRS | \$8 PER CHAIR + \$200 DELIVERY FEE

available in gold, silver, black, fruitwood, & clear acrylic with ivory or black cushions

FARMHOUSE CROSS-BACK CHAIRS | \$12 PER CHAIR + \$200 DELIVERY FEE

with ivory cushions

UPGRADED LINEN | STARTING AT \$20 PER LINEN + \$80 DELIVERY FEE

available in a variety of colors & styles; pricing varies depending on material & size

COLORED LINEN NAPKINS | STARTING AT \$1 PER NAPKIN + \$80 DELIVERY FEE

available in a variety of colors & materials; pricing varies depending on material

IN-HOUSE PHOTO BOOTH | \$400

includes customizable photo frame templates, unlimited photos & link to all photos after event; backdrops & props can be added for an additional fee

Other upgrades available upon request