

PRIVATE EVENTS



THE HILLS
COUNTRY CLUB



A vertical photograph on the left side of the page shows a man and a woman in profile, clinking their champagne glasses. The background is softly blurred with warm, bokeh lights, suggesting an indoor event or reception.

WELCOME

Thank you for considering The Hills Country Club for your upcoming event! It is our pleasure to assist you throughout the planning process. The Hills provides the ideal backdrop for a variety of events, including business meetings, lunches, dinners, conferences, weddings, holiday parties and more. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 220 seated guests, as well as a multitude of amenities to make your event unforgettable.

From breathtaking views looking over the Jack Nicklaus designed Signature golf course to gourmet cuisine, our experienced service staff and events team stand ready to give you all the information you need to execute a special event that's sure to wow your guests. Whether you are hosting a board meeting or large gala, we are committed to offering the finest quality food and beverage along with impeccable creativity and service.

Each and every event hosted at The Hills receives personalized service with a number of complimentary amenities, including but not limited to:

- Newly renovated event spaces
- On-site event manager
- Dedicated event coordinator to assist with the planning process
- Excellent service from dedicated and professional staff
- Custom hour block for your event based on your needs and preferences
- Setup access (2) hours prior
- In house color linen with choice color napkins
- 66" Round banquet tables or 6' and 8' long family style tables
- Cocktail tables and 6' banquet tables for all your event needs
- Flatware, glassware and plateware

In the following pages you will find more information about the many menu options, amenities, capabilities and more. Feel free to contact our Event Sales Director at 512-861-4752 with any questions you may have. We look forward to working with you!





CUSTOM EVENTS

Hosting your event at The Hills means one-on-one planning to ensure everything is perfect for you and your guests. Our events team will walk step by step to help plan everything you may need from vendor coordinating, event design, custom menus and all of your day of needs. We invite you to host your next event at the most intimate and premier country club in the Texas Hill Country.

WEDDINGS

REHEARSAL DINNERS

BRIDAL SHOWERS

FAMILY UNIONS

CORPORATE OUTINGS

CLIENT APPRECIATION

TEAM BUILDING

RETREATS

GOLF TOURNAMENTS

SOCIAL GATHERINGS

HOLIDAY PARTIES

MILESTONE CELEBRATIONS





EXPERIENCE EXCELLENCE

The Hills Country Club is the perfect intimate, luxury setting where world class service and outstanding culinary talent creates memories to last a lifetime.

Our menus are designed by our expert team to enhance your event experience. Take our suggestions as inspiration as we work to customize to your exact specifications.





SEE OUR SPACE

WATERFALL BALLROOM & CEREMONY SITE

With stunning views of the Signature golf course through 8 foot glass pane windows, this space can accommodate up to 140 guests with a dance floor and built in bar. 160 guests can be accommodated when not using a dance floor.

This room is a wow moment, ready to enjoy with your guests for any celebration.



SEE OUR SPACE

THE HILLS TEE BOX ROOM

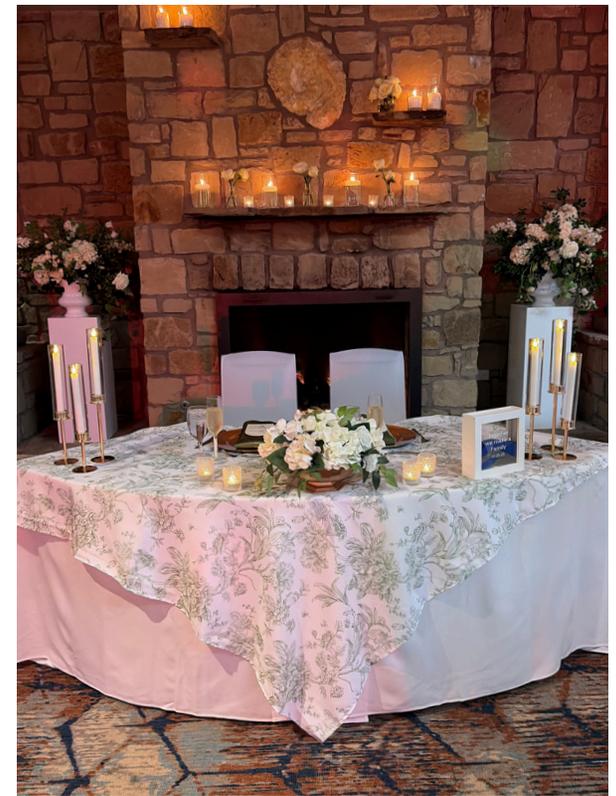
The Waterfall Ballroom offers the ability to section off a board room style meeting space, able to seat up to 40 guests. A rolling 65" tv, white board and flipcharts are available for any presentation needs.



SEE OUR SPACE

FLINTROCK BALLROOM & CEREMONY SITE

Our largest ballroom hosts 220 guests in a room designed as a blank canvas to paint your dreams into reality. Feature lighting, private restrooms, and drop down projector screens make this an ideal space for both personal and corporate needs.



SEE OUR SPACE

TROPHY ROOM (*unavailable Fridays*)

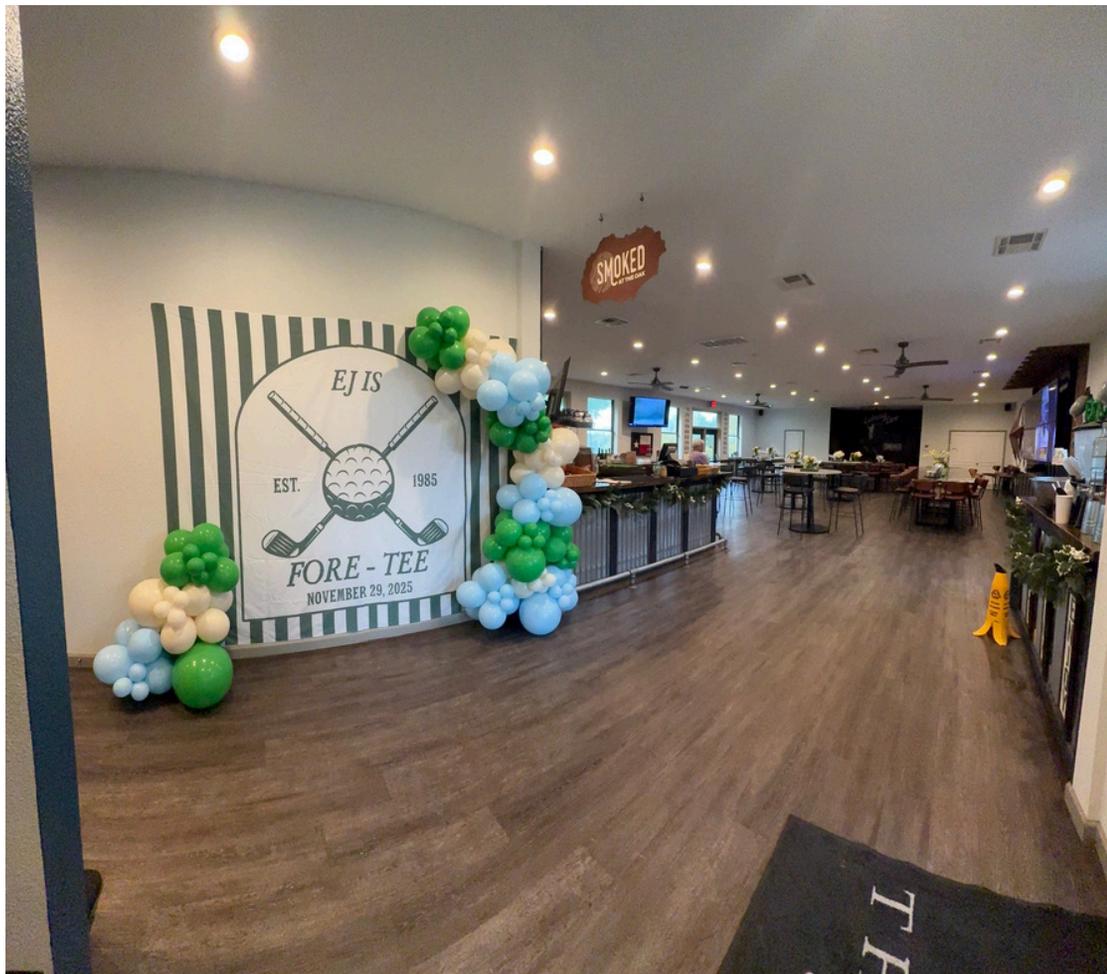
As a private dining room in The Den at Flintrock Falls, this space is a perfect intimate setting for gatherings up to 24 people. A TV and built in fireplace create an atmosphere suited to host business or intimate celebrations alike.



SEE OUR SPACE

SMOKED AT THE OAK

This local BBQ featured restaurant is the perfect space to host a private dinner or celebration with amazing food, built in stage, and fun, casual atmosphere. The restaurant is available daily for private rentals beginning at 6:30pm and can host up to 70 guests.



BREAKFAST DISPLAYS

Menu Includes Fresh Brewed Coffee, Orange Juice, Iced Tea & Water and Seasonal Fruit.

THE EAGLE PACKAGE | 36

Attended omelet station, chicken and waffle bites, fluffy scrambled eggs, Applewood smoked bacon, sausage links and ranch style potatoes

THE HILLS SIGNATURE | 30

Traditional eggs benedict, Silver dollar pancake station, King Ranch casserole, Applewood smoked bacon, sausage links and ranch style potatoes

THE CONTINENTAL | 28

Fresh bakery selection of muffins or scones, bagels and cream cheese spread, smoked salmon, fluffy scrambled eggs, Applewood smoked bacon, sausage links, individual yogurt parfaits with macerated berries and granola crunch

BREAKFAST TACO BAR | 24

Warm flour tortillas, ranch style potatoes with peppers and onions, Applewood smoked bacon, chorizo, fluffy scrambled eggs, shredded cheese, salsa verde and salsa rojo

MIMOSA STATION | 20

House bubbles along with orange, pineapple, and cranberry juice
Includes fresh fruit for garnishing





MEETING ADDITIONS

ALL DAY BEVERAGE STATION | 12

Bottled water, iced tea, coffee, flavored syrups, creamer, sugar, insulated to-go cups assorted sodas.

SNACK BREAK | 11

Choice of

- | Cookies, Salty Snacks, Assorted Candies and Granola Bars
- | House Chips with salsa, guacamole and queso
- | Spinach Artichoke Dip and vegetable crudité

AUDIO/ VISUAL AVAILABLE

Presentation White Board
Rolling 65" TV with HDMI cable
Extension cords
Power Towers for charging
Power point clicker
Microphone
Podium



HORS D'OEUVRES

SOUTH OF THE BORDER | 26

Chile glazed pork belly bite with jalapeño jam, Southwest egg rolls, black bean tostada, Yucatan shrimp cocktail

A NIGHT IN ITALY | 28

Black truffle bruschetta, Mama's Meatballs, Salmon Crudo crisp, Polenta cake with olive tapenade

TRADITIONAL TEXAS | 32

Smoked brisket sliders, Potato skin with pimiento cheese, bacon wrapped bbq chicken skewer, Wagyu steak bites

COCKTAIL AFFAIR | 36

Stuffed Mushrooms, Mini crab cakes, Cucumber goat cheese salmon bite, lamb lollipops



LATE NIGHT NOSH

STREET TACOS | 14

Choice of two meat tacos with variety of toppings and salsas
Carne asada, brisket, chicken tinga, chorizo, pastor

SLIDERS & FRIES | 14

Miniature Wagyu beef cheeseburger sliders topped with cheese and
crispy chicken sliders served with small, fresh French fries and
condiments

PIZZA AL FORNO | 12

Assorted display of house made wood fired oven pizzas & calzones

MAC & CHEESE BAR | 10

American melt cheese sauce, Grilled Chicken, Bacon, scallion, jalepeno,
pico de gallo, toasted bread crumbs, shredded cheese

SWEETER STYLE | 10

Attended ice cream sandwich station with cookies, assorted toppings,
chocolate and vanilla ice cream

GOURMET BUFFETS

Priced per person, inclusive of water, ice tea and lemonade station.

FAJITA BAR | 38

Chips, salsa and queso set on the table

Salad of iceberg, roasted corn, black beans, cotija, cilantro vinaigrette

Flour and corn tortillas, fajita beef, marinated chicken,

Black beans, Spanish rice

Pico de gallo, sour cream, shredded cheese, roasted salsa, shredded lettuce

TEXAS BBQ | 40 **Choice of three meats 45pp*

Hors D'oeuvres of crispy jalapeno poppers & deviled eggs

Cornbread muffins

Chef's Seasonal Salad

Choice of two | Smoked brisket, smoked chicken, pulled pork, smoked sausage

Choice of two | Green beans, mac and cheese, potato salad, twice baked beans

ITALIAN | 44

Charcuterie Boards set on the table

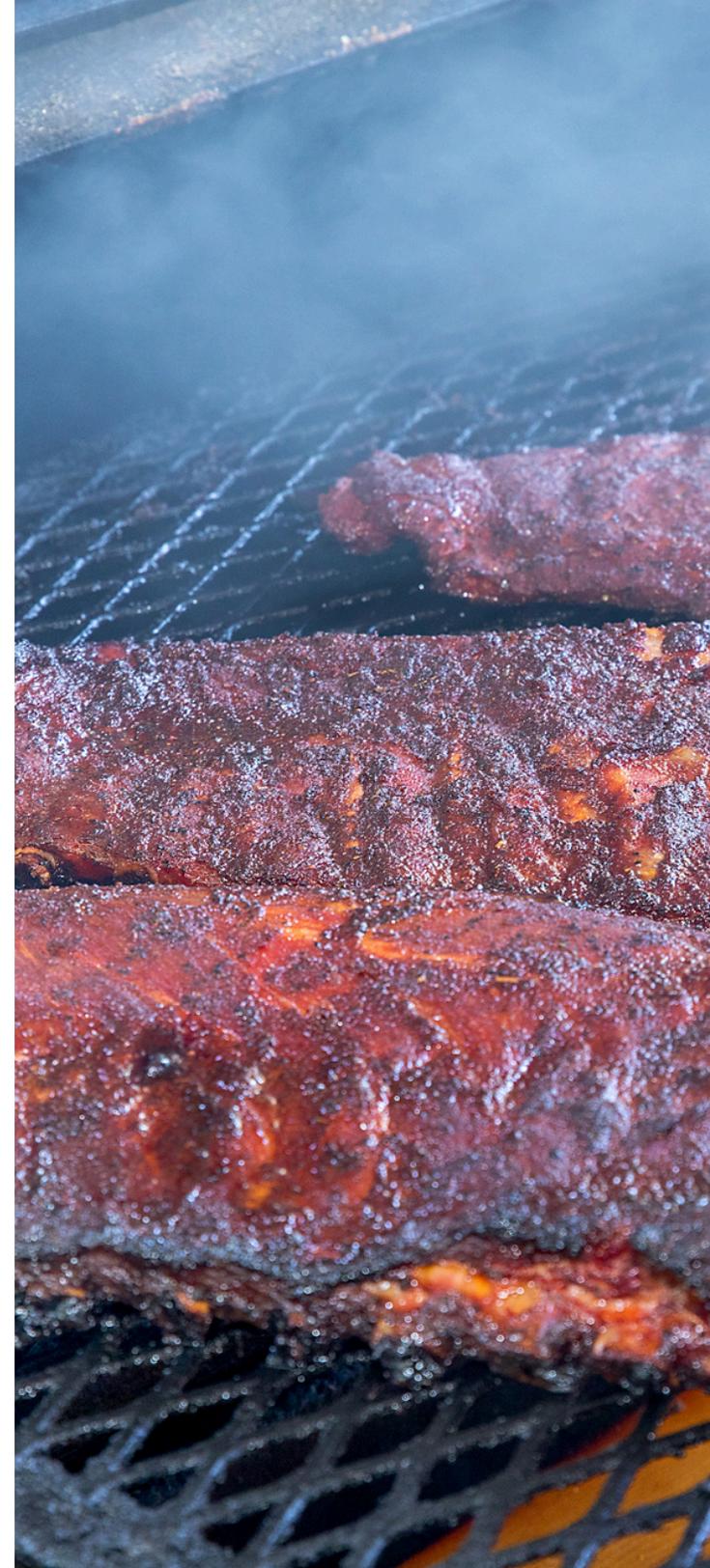
Garlic bread

Caesar Salad of house made croutons, romaine and shaved Parmesan

Chicken Picatta with linguine

Lasagna Bolognese

Roasted seasonal vegetable medley



GOURMET BUFFETS

Includes Freshly Baked Rolls & Butter as well as water, ice tea and lemonade station.

Priced Per Person before Tax & Service Charge.

CHOPHOUSE CLASSIC | 65

Hors D'oeuvres of stuffed mushrooms, shrimp cocktail, wagyu steak bites

Chophouse wedge salad

Choice of two | Prime rib with horseradish cream & au jus

| Boneless chicken breasts

| Pan seared salmon

Seasonal vegetables, Yukon mash, dinner rolls

ELEVATED | 85

Hors D'oeuvres French dip crostini, salmon croquet, ratatouille tart

Grilled Caesar Wedge

Choice of two | Grilled Honey Chipotle Berkshire Pork Chop

| Petite Filet

| Pan Seared Halibut

Mushroom risotto, tri-color cauliflower and broccoli sautee

Ebony & Ivory Panna Cotta Duo

DIAMOND | 115

Hors D'oeuvres of crab cake, tuna tartar, beef wellington bite

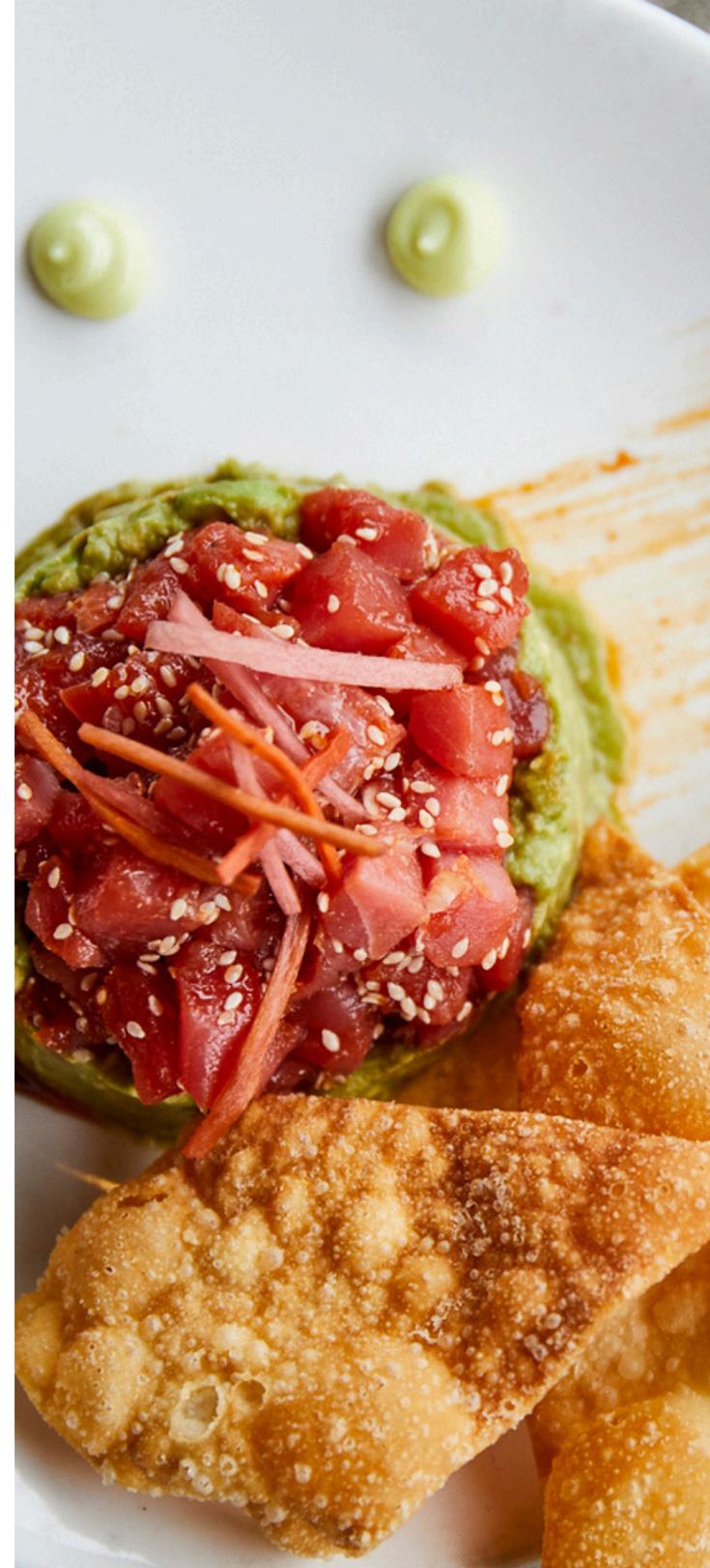
Seasonal Chef's salad

Attended carving station, American Wagyu Tenderloin

Attended sliced station, peppercorn crusted tuna loin

Au gratin herb cream sauce, truffle parmesan asparagus, sweet chile glazed brussels sprout

Dessert of creme brulee with fresh berries





PLATED DINNER

Includes Freshly Baked Rolls & Butter, all non-alcoholic beverages, and choice of one plated dessert. Priced Per Person before Tax & Service Charge.

Choice of three hors d'oeuvres

Chile glazed pork belly bite with jalepeno jam

Southwest egg rolls

Black bean tostada

Yucatan shrimp cocktail

Black truffle bruschetta

Mama's Meatballs

Salmon Crudo crisp

Polenta cake with olive tapenade

Smoked brisket sliders

Potato skin with pimiento cheese

Bacon wrapped bbq chicken skewer

Wagyu steak bites

Stuffed Mushrooms

Mini crab cakes

Cucumber goat cheese salmon bite

Lamb lollipops

Choice of one salad

- Chophouse wedge salad | bacon, tomatoes, crispy onions, bleu cheese dressing & crumble
- Grilled Caesar Wedge | crispy romaine hearts, crushed croutons, and shaved parmesan tossed in a spicy Calabrian chili Caesar dressing raising
- Traditional Caesar Salad | chopped romaine, garlic croutons, shaved parmesan and Caesar dressing
- Chef's Seasonal Mixed Green Salad



PLATED DINNER

Choice of up to three entrees

Poultry

- Airline Chicken Breast with Yukon Mash, mushroom gravy and roasted brussels sprouts | 65
- Chicken Roulade with confit fingerling potatoes, truffle butter, wilted spinach and balsamic reduction | 68
- Stuffed Chicken Breast with spinach, feta, sun-dried tomato, served on a bed of saffron risotto | 68

Pork

- Double cut pork chop, butternut squash puree and apple relish | 72
- Peach bourbon pork Milanese, grilled peaches, candied pecans, prosciutto and arugula crown | 72

Seafood

- Pan seared salmon with pesto gnocchi, basil oil, micro greens | 80
- Roasted salmon with German potato salad, asparagus, whole grain mustard vinaigrette | 82
- Roasted Halibut server over spinach and mushroom risotto, blistered tomatoes, balsamic drown butter drizzle | 85
- Seabass with red pepper risotto, green beans and red wine reduction | 85
- Blacked red snapper with asparagus, herbed Yukon mash and creamy zydeco sauce | 85

Beef

- Braised short rib with Yukon mash, broccolini and red wine demi glace | 90
- Tenderloin with creamy au gratin potatoes, asparagus, and demi glace | 95
- Prime filet mignon, tri colored carrots, and herbed Yukon mash | 95

Vegetarian options available upon request



SWEETS

FLOURLESS CHOCOLATE CAKE | 5

*Gluten free

VANILLA BEAN CRÈME BRÛLÉE | 5

Seasonal berry garnish

*Gluten free

TIRAMISU | 5

TRES LECHES | 5

BOURBON PECAN PIE | 5

Cinnamon whipped cream *Contains alcohol

NEW YORK STYLE CHEESECAKE | 5

Accompanied by fruit coulis

ASSORTED PETIT FOURS | 7

BEVERAGES

Bar Packages May be Purchased for Your Chosen Length of Time for all Guests in Attendance. Host is Charged Per Person Regardless of the Amount Consumed. No Alcoholic Beverages of any Kind May be Brought into, or Removed, from the Premises.

THE HOLE IN ONE PACKAGE

Top-Shelf Brand Liquors, Domestic & Imported Beers Plus Premium Wines.

2 Hours: 35 | 3 Hours: 48 | 4 Hours: 62 | 5 Hours: 74

THE GREEN PACKAGE

Premium Brand Liquors, Domestic & Imported Beers Plus Select Wines.

2 Hours: 30 | 3 Hours: 43 | 4 Hours: 57 | 5 Hours: 69

BEER & WINE HOSTED PACKAGE

Domestic & Imported beers, House Wines and Sparkling Wine.

2 Hours: 28 | 3 Hours: 38 | 4 Hours: 44

CONSUMPTION BAR

All Beverages Consumed will be Charged to the Master Bill. Host Selects Type of Beverages and Brand Levels to be Offered (House, Call or Premium). Each Drink will be Charged Individually.

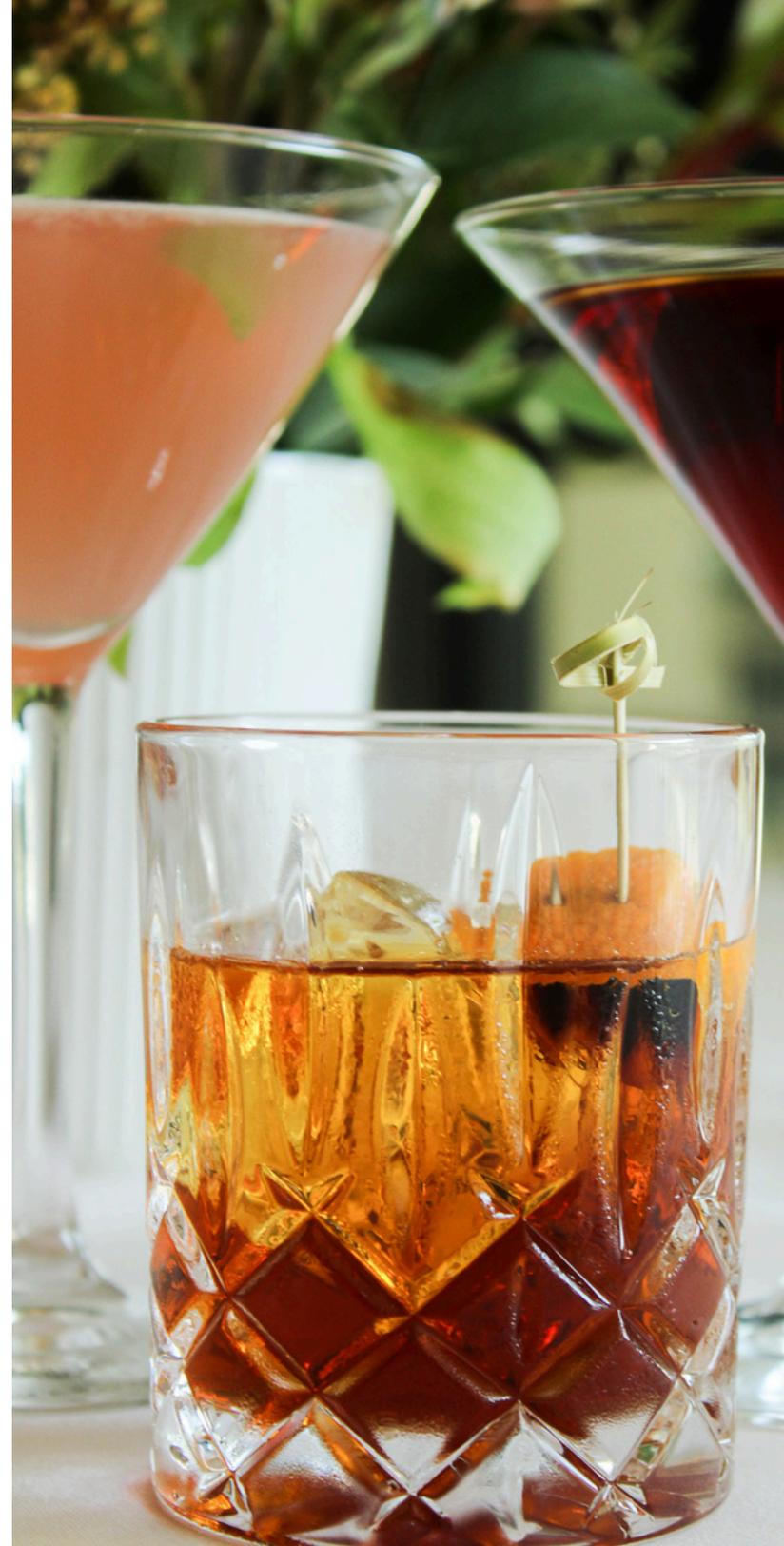
Host Responsible for \$125 Bartender Fee.

CASH BAR

Guests Responsible for Purchasing Drinks. Host Responsible for \$125 Bartender Fee.

NON ALCOHOLIC BEVERAGE PACKAGE | 9

Includes soda, bottled water, tea, punch or lemonade.





CHOPHOUSE DINNER

Allow our team to curate and host a dining experience fit for you and the most special guests in your life. Whether it is entertaining your top clients, celebrating a milestone in a loved ones life, or simply getting folks together to enjoy an unforgettable culinary experience, our team is here to host your custom Chophouse Dinner.

A Chophouse Dinner is an event unlike any other. Mouthwatering Hors D'oeuvres passed as your guests enter the room accompanied by a welcome glass of bubbly or custom cocktail, premium wines paired with every course poured by our in-house Sommelier, and entrees prepared and carved to your exact specifications. This is truly an outstanding experience you won't soon forget! Samples of our available services include:

CURATED ENTERTAINMENT

CUSTOM DECOR

PERSONALIZED NAME CARDS AND MENUS

CAVIAR AND CHAMPAGNE TOASTS

MULTIPLE COURSE MEAL PAIRED TO YOUR PREFERENCE

(wine, whiskey, hand crafted cocktails, mocktails)

CHEF'S DESIGNED ARTISAN CHARCUTERIE DISPLAY

PREMIUM SEAFOOD TOWERS

DRY AGED CURATED MEAT CARVED TABLE SIDE

HOMEMADE ICE CREAM

ACTIVATED DESSERT EXPERIENCES

Please ask for more detail if this is an experience of interest - per person pricing begins at \$200pp (not inclusive of alcohol pairings). Maximum of 40 guests.





THE HILLS
COUNTRY CLUB

CONTACT
US TODAY!

512-861-4752 | thehillsc.com

26 Club Estates Pkwy

Austin, TX 78738

*All food and beverage purchases are subject to an automatic 8.25% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Menus and prices are subject to change. Some restrictions apply. See Club for details. © Invited. All rights reserved. 568800 1024 AS

