



Hello and thank you for your interest in The Terrace Club.

The Terrace Club offers a unique and elegant ambiance for your next event, wedding, party, luncheon, rehearsal dinner or corporate event.

Surrounded by windows, our ballroom features 24-foot vaulted ceilings, in-house catering, a large dance floor, tables, chairs, linens, centerpieces, staff and an event coordinator.

Our staff is dedicated to providing planning, coordination, and attention to every detail necessary to ensure your event is an unforgettable experience. Your event will be custom planned with you and facilitate by our experienced team of event coordinators.

Let us help you treat your guest to a special evening to remember.

Sincerely,

The Terrace Club  
(512) 894-4009  
[www.theterraceclub.com](http://www.theterraceclub.com)



## Open House Menu

All prices include the facility rental fee, catered meal, tea & coffee bar, linens, china, flatware, glassware, table centerpieces, set up, clean up, and all staffing for your event.

### Passed Appetizers

Goat Cheese & Tomato Bruschetta (2 per person)

Phyllo Cups with Portobello Mushroom Caponata and Chipotle Aioli (2 per person)

### Buffet

Fruit Waterfall Tray

Assorted Seasonal Fruits & Berries

Cheeseboard Display

Variety of Cubed Domestic Cheeses Garnished with Grapes and Berries  
and an Arrangement of Gourmet Crackers

Mixed Green Salad

Balsamic Vinigrette, Candied Pecans, Red Onions, Feta Cheese

Prime Rib with Au Jus Carving Station

Stuffed Chicken Roulade with a Habanero Cream Sauce

Roasted Rosemary Potatoes

Asparagus with Hollandaise Sauce on the Side

Hinged Silver Dollar Rolls and Whipped Butter

Gourmet Coffee Bar

Fresh Brewed Regular and Decaf Coffees

Served with Flavored Syrups, Cream, Regular & Cubed Sugar

Iced Tea Service

Fresh Brewed Tea with Sugar, Alternative Sweeteners, & Lemon

**\$74.00 per Person**



**TERRACE**  
CLUB  
AT JACKRABBIT RIDGE

## Lone Star Buffet

All prices include the facility rental fee, catered meal, tea & coffee bar, linens, china, flatware, glassware, table centerpieces, set up, clean up, and all staffing for your event.

### Passed Appetizers

Crab and Feta Bruchetta (2 per person)  
Creole Spinach and Corn Cakes (2 per person)

### Buffet

Fruit Waterfall Tray  
Assorted Seasonal Fruits & Berries

### Cheeseboard Display

Variety of Cubed Domestic Cheeses Garnished with Grapes and Berries  
and an Arrangement of Gourmet Crackers

### Spinach Salad

Mandarin Oranges, Roasted Pecans, Roasted Chili Flakes Dressed with Citrus Vinaigrette

### Garlic Mashed Potatoes

Velvety Potatoes Whipped with Garlic, Cream, Butter and Mixed Herbs

### Pork Loin Carving Station

Pork Loin Stuffed with Herbed Cheese and Moistened with a Raspberry Demi Glaze

### Roast Beef Carving Station

Presented with a Chipotle Pepper Aioli, Cajun Mustard, Horseradish Cream, Saffron Aioli and Fresh Silver Dollar Rolls

### Pasta Action Station

Penne Pasta Al Dente Tossed with an Herbed Tomato Sauce with a Hint of Nutmeg and Fresh Parmesan

### Gourmet Coffee Bar

Fresh Brewed Regular and Decaf Coffees  
Served with Flavored Syrups, Cream, Regular & Cubed Sugar

### Iced Tea Service

Fresh Brewed Tea with Sugar, Alternative Sweeteners, & Lemon

**\$76.00 per Person**



**TERRACE**  
CLUB  
AT JACKRABBIT RIDGE

## Sam Houston Buffet

All prices include the facility rental fee, catered meal, tea & coffee bar, linens, china, flatware, glassware, table centerpieces, set up, clean up, and all staffing for your event..

### Fruit Waterfall Tray

Assorted Seasonal Fruits & Berries

### Cheeseboard Display

Variety of Cubed Domestic Cheeses Garnished with Grapes and Berries  
and an Arrangement of Gourmet Crackers

### Tossed Garden Salad

Gourmet Mixed Greens Salad Served with Tomatoes, Toasted Pecans and a Chipotle Ranch Dressing

### Herb Crusted Chicken

Seared Herb Breaded Chicken Tenders and Forest Mushrooms with a Pesto Cream Sauce

### Roast Beef Carving Station

Presented with a Chipotle Pepper Aioli, Cajun Mustard, Horseradish Cream, and Saffron Aioli

### Roasted Rosemary Potatoes

Oven Roasted Potatoes with Fresh Rosemary and Garlic

### Assorted Bold Breads with Whipped Butter

### Gourmet Coffee Bar

Fresh Brewed Regular and Decaf Coffees  
Served with Flavored Syrups, Cream, Regular & Cubed Sugar

### Iced Tea Service

Fresh Brewed Tea with Sugar, Alternative Sweeteners, & Lemon

**\$73.00 per Person**



**TERRACE**  
**CLUB**  
AT JACKRABBIT RIDGE  
**Sunset Buffet**

All prices include the facility rental fee, catered meal, tea & coffee bar, linens, china, flatware, glassware, table centerpieces, set up, clean up, and all staffing for your event.

**Fruit Waterfall Tray**

Assorted Seasonal Fruits & Berries

**Cheeseboard Display**

Variety of Cubed Domestic Cheeses Garnished with Grapes and Berries  
and an Arrangement of Gourmet Crackers

**Italian Four-Cheese Ravioli**

Enhanced with a Basil Cream Sauce

**Chicken Roulade**

Chicken Stuffed with Sautéed Spinach, Mushrooms, Artichoke Hearts, and Black Olives  
Topped with a Roasted Garlic Cream Sauce

**Tossed Garden Salad**

Mixed Greens, Tomato Wedges, Katamala Olives, Crumbled Feta Cheese and Herbed Croutons Tossed  
with a Special Terrace Club House Dressing

**Antipasto Tray**

Traditional Italian Tray of Prosciutto, Salami, Assortment of Marinated Vegetables, Black Olives and Feta  
Cheese

**Fresh Baked Garlic Bread Sticks**

**Gourmet Coffee Bar**

Fresh Brewed Regular and Decaf Coffees  
Served with Flavored Syrups, Cream, Regular & Cubed Sugar

**Iced Tea Service**

Fresh Brewed Tea with Sugar, Alternative Sweeteners, & Lemon

**\$72.00 per Person**



## Stephen F. Austin Buffet

All prices include the facility rental fee, catered meal, tea & coffee bar, linens, china, flatware, glassware, table centerpieces, set up, clean up, and all staffing for your event.

### Fruit Waterfall Tray

Assorted Seasonal Fruits & Berries

### Cheeseboard Display

Variety of Cubed Domestic Cheeses Garnished with Grapes and Berries  
and an Arrangement of Gourmet Crackers

### Tossed Garden Salad

Gourmet Mixed Green Salad served with Tomatoes, Toasted Pecans and a Chipotle Ranch Dressing

### Medley of Oven-Roasted Vegetables

Crisp Zucchini, Yellow Squash, and Carrots with Fresh Herb-Infused Olive Oil

### Garden Blend Wild Rice

Wild Rice Pilaf with Brunoise Vegetables

### Marinated Chicken Breast

Seared Tender Chicken Breast with a Wild Mushroom Pesto Sauce

### Roast Beef Carving Station

Presented with a Chipotle Pepper Aioli, Cajun Mustard, Horseradish Cream, and Saffron Aioli

### Assorted Selection of Fresh Rolls and Whipped Butter

### Gourmet Coffee Bar

Fresh Brewed Regular and Decaf Coffees  
Served with Flavored Syrups, Cream, Regular & Cubed Sugar

### Iced Tea Service

Fresh Brewed Tea with Sugar, Alternative Sweeteners, & Lemon

**\$73.00 per Person**



**TERRACE**  
CLUB  
AT JACKRABBIT RIDGE  
**Santa Fe Buffet**

All prices include the facility rental fee, catered meal, tea & coffee bar, linens, china, flatware, glassware, table centerpieces, set up, clean up, and all staffing for your event.

**Fruit Waterfall Tray**

Assorted Seasonal Fruits & Berries

**Cheeseboard Display**

Variety of Cubed Domestic Cheeses Garnished with Grapes and Berries  
and an Arrangement of Gourmet Crackers

**Southwest Chicken Eggrolls**

A Blend of Tender Chicken, Roasted Corn, Monterey Jack Cheese, Jalapenos, Black Beans, and Red Peppers Wrapped in a Crispy Tortilla and Garnished with Mango Salsa Picante

**Six-Cheese Tortellini**

Tortellini Stuffed with Six Cheeses Accompanied by a Blush Tomato Pesto Sauce

**Three-Bean Paella**

Delicately Seasoned Paella Rice Trimmed with Black Beans, Chickpeas & Kidney Beans, Sautéed with Garden Crisp Fresh Spinach and Brunoise Vegetables

**Southwest Caesar Salad**

Romaine Lettuce with Tomato Wedges, Black Olives, Crumbled Feta, and Herbed Croutons  
Tossed with a Southwest Caesar Dressing

**Assorted Sourdough Rolls with Whipped Butter**

**Gourmet Coffee Bar**

Fresh Brewed Regular and Decaf Coffees  
Served with Flavored Syrups, Cream, Regular & Cubed Sugar

**Iced Tea Service**

Fresh Brewed Tea with Sugar, Alternative Sweeteners, & Lemon

**\$71.00 per Person**



**TERRACE**  
CLUB  
AT JACKRABBIT RIDGE  
**Harvest Buffet**

All prices include the facility rental fee, catered meal, tea & coffee bar, linens, china, flatware, glassware, table centerpieces, set up, clean up, and all staffing for your event.

**Fruit Waterfall Tray**

Assorted Seasonal Fruits & Berries

**Cheeseboard Display**

Variety of Cubed Domestic Cheeses Garnished with Grapes and Berries  
and an Arrangement of Gourmet Crackers

**Terrace Club Salad**

Assorted Spring Greens with a Pepper Garlic Vinaigrette and Crumbed Feta Cheese

**Green Bean Almondine**

Steamed Crisp Green Beans with a Buttery-Toasted Slivered Almond Topping

**Roasted Rosemary Potatoes**

Oven Roasted Potatoes with Fresh Rosemary and Garlic

**Honey-Glazed Ham Carving Station**

Honey-Glazed Ham Served Alongside Roasted Pineapple Relish and Aioli

Assorted Selection of Fresh Rolls with Whipped Butter

**Gourmet Coffee Bar**

Fresh Brewed Regular and Decaf Coffees  
Served with Flavored Syrups, Cream, Regular & Cubed Sugar

**Iced Tea Service**

Fresh Brewed Tea with Sugar, Alternative Sweeteners, & Lemon

**\$65.00 per Person**



**TERRACE**  
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**Brazos Buffet**

All prices include the facility rental fee, catered meal, tea & coffee bar, linens, china, flatware, glassware, table centerpieces, set up, clean up, and all staffing for your event.

**Fruit Waterfall Tray**

Assorted Seasonal Fruits & Berries

**Cheeseboard Display**

Variety of Cubed Domestic Cheeses Garnished with Grapes and Berries  
and an Arrangement of Gourmet Crackers

**Palmier Pastries**

Rolled, Puffed Pastry Brushed with Assorted Savory Fillings

**Strawberry Station**

Fondue Fountain Overflowing with Rich Chocolate and Served with Fresh Seasonal Strawberries

**Baked Brie**

Baked Pastry-Wrapped French Brie Served with Sweet Apple Chutney and Crostinis

**Wild Mushroom Bruschetta**

Roasted Forest Wild Mushrooms on a Toasted Crostini with Fresh Mozzarella and Roma Tomatoes

**Fresh Mozzarella and Balsamic Marinated Roma Tomatoes**

Topped with Fresh Basil Pesto

**Mesquite Smoked Salmon with Your Choice of Savory Crust**

Spicy Mushroom, Bell Pepper, or Cilantro

**Chicken Satays**

Honey Soy Ginger Marinated Chicken Satays Served with a Variety of Asian Dipping Sauces

**Salad ala Nicoise**

Tender English Potatoes, Crisp Haricot Verts, Artichoke Hearts and Tuna Salad

**Gourmet Coffee Bar**

Fresh Brewed Regular and Decaf Coffees

Served with Flavored Syrups, Cream, Regular & Cubed Sugar

**Iced Tea Service**

Fresh Brewed Tea with Sugar, Alternative Sweeteners, & Lemon

**\$72.00 per Person**



## Tex-Mex Fajita Menu

All prices include the facility rental fee, catered meal, tea & coffee bar, linens, china, flatware, glassware, table centerpieces, set up, clean up, and all staffing for your event.

### Grilled Beef & Chicken Fajitas

Garnished with Fresh Onions & Bell Peppers

Refried Beans

Spanish Rice

Flour Tortillas

Grated Cheese, Sour Cream, Lettuce, Tomatoes

Guacamole

Assorted Colored Tortilla Chips

Fresh Garden Salsa

### Gourmet Coffee Bar

Fresh Brewed Regular and Decaf Coffees

Served with Flavored Syrups, Cream, Regular & Cubed Sugar

### Iced Tea Service

Fresh Brewed Tea with Sugar, Alternative Sweeteners, & Lemon

**\$65.00 per Person**



## Black-Tie Barbecue Menu

All prices include the facility rental fee, catered meal, tea & coffee bar, linens, china, flatware, glassware, table centerpieces, set up, clean up, and all staffing for your event.

Beef Brisket Carving Station

Smoked Chicken

Your Choice of:

Ranch Style Beans or Green Bean Almondine

Potato Salad or Garlic Mashed Potatoes

Tossed Garden Salad

Romaine Lettuce, Tomato Wedges, and Croutons Served with a Chipotle Ranch Dressing

Pickles, Onions, Jalapenos, and BBQ Sauce

Assorted Breads with Butter

Gourmet Coffee Bar

Fresh Brewed Regular and Decaf Coffees

Served with Flavored Syrups, Cream, Regular & Cubed Sugar

Iced Tea Service

Fresh Brewed Tea with Sugar, Alternative Sweeteners, & Lemon

**\$59.00 per Person**



## Beverages

### Gourmet Coffee Bar

Fresh Brewed Regular and Decaf Coffees  
Served with Flavored Syrups, Cream, Regular & Cubed Sugar

### Iced Tea Service

Fresh Brewed Tea with Sugar, Alternative Sweeteners, & Lemon

### Beverage Options

Citrus Fruit Punch  
Fresh Squeezed Lemonade  
Fresh Squeezed Strawberry Lemonade  
\$2.75 per Person/Each Beverage

Soft Drink Service (included with bar service)  
Assorted Sodas - Coca-Cola, Diet Coke, Sprite  
\$1.75 per Person

## Bar Service

All alcoholic beverages must be provided by the client whose name appears on The Terrace Club contract. The bar items must be delivered in advance and served by a TABC certified bartender. You must use The Terrace Club bar service for all alcoholic beverages and their servings. All guests must show proper ID if asked by The Terrace Club staff. The Terrace Club may refuse the right to serve any and all guests that they feel has consumed the legal limit according to the State of Texas laws. Any violation of the above terms will result in confiscation of all unauthorized alcoholic beverages and possible termination of the serving of such beverages.

### Hosted Bar

Includes: Coke, Diet Coke, Sprite, Club Soda, Tonic, Sweet n Sour, Bloody Mary Mix, Cranberry Cocktail Mix, Orange Juice, Margarita Mix, Glassware, Napkins, Condiments, Ice, Certified Bartender and a Frozen Drink Machine with Salt and Limes

**Bar Price: \$695.00**

**Each Additional Bar: \$395.00**

(All events exceeding 150 guests require a minimum of two bar tenders)

(All events exceeding 200 guests require a minimum of two bar services)



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## Hors d'oeuvres

Hors d'oeuvres are based on servings of 2 per person for 100 guests.

Hors d'oeuvres can be added in addition to any existing menu.

### Chocolate Dipped Strawberries

Fresh Strawberries Dipped in Rich Dark Chocolate  
\$300.00

### Quesadillas

A Variety of Cheeses, Chicken & Beef Garnished with Sour  
Cream & Pico de Gallo  
\$400.00

### Southwest Chicken Egg Rolls

Chicken, Corn, Cheese, Jalapenos, Black Beans, and Red  
Peppers in a Crispy Tortilla with Mango Salsa Picante  
\$450.00

### Shrimp Creole Cakes

Topped with a Remoulade Sauce  
\$375.00

### Crab and Feta Bruschetta

Crab and Feta Served on a Toasted Crostini  
\$350.00

### Pastry Puffs

Assorted Pastry Puffs Filled with Seafood or Cheese &  
Spinach  
\$250.00

### Wild Mushroom Bruschetta

Mushroom Pesto Served on a Toasted Crostini  
\$300

### Empanadas

Your Choice of Goat Cheese & Mango, Sweet Potato,  
Queso Fresco & Black Bean, or Sun-Dried Tomato with  
Feta Cheese and Olives  
\$275.00

### Antipasto Tray

Assortment of Salami, Prosciutto, Asparagus, Mushrooms,  
Bell Peppers, Feta, Olives, Carrots, and Artichoke Hearts  
\$450.00

### Vegetable Tray

Seasonal Vegetables with Ranch Dressing  
\$200.00

### Fruit Waterfall Tray

Assorted Seasonal Fruits & Berries  
\$200

### Cheeseboard Display

Variety of Cubed Domestic Cheeses Garnished with  
Grapes and Berries and an Arrangement of Gourmet  
Crackers  
\$200

### Chicken Purses

Chicken Salad Fried in a Flaky Pastry  
\$325.00



## Q & A

**Q: How many hours do I get for my event?**

A: You get a five-hour rental with a two-hour set-up and delivery window.

**Q: Can we bring in our own alcohol?**

A: Yes! The only thing we require is that you use our Bar Service and TABC certified bartenders to serve ALL alcohol.

**Q: What is the fee for the use of the outdoor or indoor ceremony areas?**

A: There is a total charge of \$1000 for both areas, which includes a one-hour rehearsal the day before, white padded ceremony chairs, and a coordinator to help orchestrate the ceremony. Floral and any additional décor would be at your expense.

**Q: What is the tax and gratuity rate?**

A: The total amount for tax and gratuity works out to be about 22%, which is added to the total amount you spend with The Terrace Club. It is actually 15% gratuity and 7% taxes.

**Q: Is there a minimum price?**

A: There is a minimum price for all Saturday evening events, and they differ depending on the month. There is a \$7,000 minimum for all other evening or daytime events.

**Q: Do you charge for the use of your table centerpieces?**

A: No, there is no charge for the use of any of our props or white linens.

**Q: Will your staff set up the ceremony area?**

A: The Terrace Club staff will set up ceremony chairs; however, any additional décor is the bride's responsibility.

**Q: How many guests can you accommodate?**

A: The Terrace Club can accommodate up to 300 guests in the large ballroom. We can accommodate up to 450 guests throughout the entire facility.

**Q: What clean up are we responsible for?**

A: The only clean up that you are responsible for are the items that you bring in. For example, any ceremony décor would need to be taken down and cleaned before the end of the rental time.

**Q: How much is the deposit?**

A: The deposit is \$1,000 due at the time of booking. The \$1,000 is then applied towards your balance five (5) days before your event.



## Optional Additional Cost

Chair Covers and Satin Sash - \$4.00 each  
(Includes Set-Up and Break Down)

Carpet Runner for Ceremony Aisle - \$100

PA System for Ceremony Area - \$275  
(Includes Lapel and 2 Cordless Microphones)

Projector and Screen - \$250

Muslin Swags on Inside Staircase - \$100

Ivory Pipe and Drape over Elevator doors - \$150

Rod Iron Chuppah or Arbor with Muslin Draping - \$250

White Chinese Lanterns all over Ballroom - \$250

Personalized Spotlight on Dance floor - \$200

Terrace Club Logo Spotlight on Dance floor - \$100

Personalized Ice Sculptures - \$400

Texas Smilax for Ceremony Area (Down Staircase and on Trellis) - \$275

Ivory Muslin Cloth Draping length of Ballroom - \$275

TX Smilax on Ballroom North/South Railing with Lights - \$600

Wrought Iron Chandeliers - \$25 each

Hanging Candles in Ballroom - \$200  
(Your Choice of Color Ribbon)

Hot Tazo Tea Station - \$100  
(Added to Gourmet Coffee Bar)

Hot Chocolate Station - \$100  
(Served with Whipped Cream and Marshmallows)

32" Flat Screen Television and DVD player - \$150