



Items Provided by the Terrace Club Included in the Per Person Package Price:

- ❖ Facility Use for 5 Hours of Guest Time, Plus 2 hours for Set-Up, Delivery and Use of Bridal Suite
- ❖ 60" Round Tables for Guest Seating
- ❖ 6' and 8' Rectangular and Serpentine Tables for Bar and Buffet Set-Up
- ❖ Padded Banquet Chairs
- ❖ White, Floor-Length Linens
- ❖ Centerpieces Include (if needed):
 - square beveled mirror
 - clear glass marbles
 - floating candle in water
 - 4 glass votive holders with tea light candles
- ❖ Cake Cutting Service
- ❖ Champagne Butler Service
- ❖ White China - 9.5" Plates
- ❖ Stainless Silverware
- ❖ Chaffing Dishes for Buffet
- ❖ Assortment of Large and Small Candlestick Holders with Candles
- ❖ Unlimited Votive Candles and Tea Light Candles Around Room
- ❖ 3 Wrought Iron Candle Screens
- ❖ 2 Wrought Iron Chandeliers
 - Includes Fabric Draping Lit from Within Hanging Over the Dance Floor and Cake Table
- ❖ Balcony Area Outside
 - 4-5 tables with white linens, chairs, centerpieces and ashtrays
- ❖ 2 Rod Iron Candelabras with Candles
- ❖ Greeters at Front Entrance, Opening Doors for Guests and Taking Gifts
- ❖ Pertinent Staffing Included
 - 5 Wait staff (based on 130 guest)
 - 2 Dishwashers (based on 130 guest)
 - 1 Kitchen Manager (based on 130 guest)
 - 2 Event Coordinators/Banquet Managers (based on 130 guest)

Items Provided by the Terrace Club Included in the Ceremony Package:

- ❖ Use of Ceremony Areas:
 - Indoor and Outdoor Areas
- ❖ White, Padded Ceremony Chairs
- ❖ 1 Hour the Night Before for Rehearsal
- ❖ Use of Large Urns for Floral Arrangements (Flowers Furnished by Outside Florist)
- ❖ Small Glass-Top Table for Unity Candle or Sand Ceremony



Terrace Star

Passed Hors d'oeuvre

Mini Phyllo Cups with Mixed Mushroom Duxelle

Oriental Chicken "Nachos"

Sesame chicken slices atop fried wonton with wasabi mayo drizzle

Buffet Dinner

Mixed Green Salad

Mixed greens with Anjou pears, walnuts, blue cheese and roasted shallot Vinaigrette

Prime Rib Carving Station

With au jus and horseradish sour cream sauce

Spinach Artichoke Stuffed Chicken Roulade
with a Garlic Cream Sauce

Smoked Gouda Mashed Potatoes

Steamed Asparagus with Lemon Butter and Zest

Assorted Dinner Rolls and Whipped Butter

Gourmet Coffee Bar

Fresh brewed regular and decaf coffee

Served with flavored syrups, cubed sugar, alternative sweeteners, and creamers

Iced Tea Service

Fresh brewed gourmet tea with sugar and alternative sweeteners



Lone Star

Passed Hors d'oeuvre

Smoked Salmon Tostadito

With pico de gallo and cilantro sour cream drizzle

Chicken Diablo

Applewood smoked bacon wrapped chicken bite with jalapeno

Buffet Dinner

Chipotle Caesar Salad

With chipotle Caesar dressing and spiced tortilla strips

Roast Beef Carving Station

With au jus and horseradish sour cream sauce

Cornbread Stuffed Chicken Breast or Pecan Crusted Chicken Breast

With black pepper cream gravy

Mashed Potatoes

Velvety potatoes whipped with jalapeno jack and cream

Roasted Vegetables

Olive oil and herb drizzled carrots, button mushrooms, yellow squash and zucchini with bell pepper garnish, baked to perfection and served room temperature

Silver Dollar Rolls and Whipped Butter

Gourmet Coffee Bar

Fresh brewed regular and decaf coffee

Served with flavored syrups, cubed sugar, alternative sweeteners, and creamers

Iced Tea Service

Fresh brewed gourmet tea with sugar and alternative sweeteners



Sam Houston

Passed Hors d'oeuvre

Smoked Chicken & Black Bean Quesadilla
with Avocado Crema Dollop

Fresh Jalapeno Bite
with Cheddar & Cream Cheese & Bacon

Buffet Dinner

Fresh Fruit Array

A generous selection of seasonal fruits and berries served with chipotle chocolate sauce

Crudite

Assorted seasonal veggies with jalapeno ranch dipping sauce

Pork Loin Carving Station

Honey ancho pork loin with herbed mayo and apple pecan relish with mini rolls

Shrimp Salsa

Our version of ceviche with tasty boiled shrimp, tomatoes, onions, jalapenos and fresh avocado
served with tri colored tortilla chips

Chipotle Pesto Torta

Layers of delicious flavored cream cheese, Monterey Jack and roasted red bell peppers
With assorted crackers

Gourmet Coffee Bar

Fresh brewed regular and decaf coffee
Served with flavored syrups, cubed sugar, alternative sweeteners, and creamers

Iced Tea Service

Fresh brewed gourmet tea with sugar and alternative sweeteners



Sunset at the Villa (Italian)

Passed Hors d'oeuvre

Fresh Tomato Crudo
on Basil Crostini with Parmesan

Beef Tapenade

Tender bites of beef atop mixed olive tapenade

Buffet Dinner

Insalata Italiana

Mixed greens, grape tomatoes, black olives, and pepperoncini slices
With roasted shallot vinaigrette dressing and parmesan ranch

Garlic Herbed Beef Tenderloin Medallions

With gorgonzola cream sauce

Chicken Parmesana

Breaded chicken breast with tangy marinara and parmesan and mozzarella

Roasted Garlic Mashed Potatoes

Roasted Vegetables

Olive oil and herb drizzled carrots, button mushrooms, yellow squash and zucchini with bell pepper garnish, baked to perfection and served room temperature

Fresh Baked Garlic Bread Sticks

Gourmet Coffee Bar

Fresh brewed regular and decaf coffee
Served with flavored syrups, cubed sugar, alternative sweeteners, and creamers

Iced Tea Service

Fresh brewed gourmet tea with sugar and alternative sweeteners



Tuscan Sunrise (Italian Hors d'oeuvre)

Passed Hors d'oeuvre

Parmesan Stuffed Mushrooms
Plump caps filled with delicious cheese mixture

Skewered Tortellini
With toasted pine nut pesto drizzle

Hors d'oeuvre Buffet

Garlic and Black Pepper Beef Tenderloin Platters
With rolls, aioli and moutarde sauces

Skewered Rosemary Chicken Bites
With gorgonzola dipping sauce

Basil Pesto Torta
Flavored cream cheese with provolone and roasted red peppers with assorted crackers

Fresh Fruit Platter
A Generous Selection of Seasonal Fruits & Berries served with Lemon-Vanilla Yogurt

Garlic Bread Sticks
With marinara and Alfredo sauces

Gourmet Coffee Bar
Fresh brewed regular and decaf coffee
Served with flavored syrups, cubed sugar, alternative sweeteners, and creamers

Iced Tea Service
Fresh brewed gourmet tea with sugar and alternative sweeteners



South of the Border (Southwest Hors d'oeuvre)

Southwest Caesar Salad

Romaine lettuce hearts with parmesan and seasoned tortilla strips
Tossed with a southwest Caesar dressing

Beef Fajita Quesadilla

With pico, sour cream and guacamole

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

Tri-Colored Tortilla Chips with Hill Country Peach Salsa

Fresh Fruit Platter

A Generous Selection of Seasonal Fruits & Berries served with Lemon-Vanilla Yogurt

Cheeseboard Display

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

Gourmet Coffee Bar

Fresh brewed regular and decaf coffee
Served with flavored syrups, cubed sugar, alternative sweeteners, and creamers

Iced Tea Service

Fresh brewed gourmet tea with sugar and alternative sweeteners



Black-Tie Barbecue Menu

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 coffee

Served with flavored syrups, cubed sugar, alternative sweeteners, and creamers

Iced Tea Service

Fresh brewed gourmet tea with sugar and alternative sweeteners



Light Luncheon Buffet #1

Silver Dollar Sandwiches

Shaved honey ham and cheddar and smoked turkey and Monterey Jack cheese on mini Kaiser rolls
with herbed mayo and whole grain mustard sauces

OR

Chicken Salad Veronique

Classic chicken salad with grapes and served with mini croissants

Tomato, Cucumber and Red Onion Salad

With light red wine vinaigrette

Roasted New Potato Salad

Roasted new potatoes, haricot vert, bleu cheese crumbles and toasted walnuts in light

Fresh Fruit Array

A generous selection of seasonal fruits & berries served with sweetened lemon sour cream sauce

Iced Tea Service

Fresh brewed gourmet tea with sugar and alternative sweeteners

Chef's Choice of Cake or Pie

Light Luncheon Buffet #2

Insalata Italiana

Mixed greens, grape tomatoes, black olives, and pepperoncini slices
With roasted shallot vinaigrette dressing and parmesan ranch

Classic Meat Lasagne

OR

Spinach Blanco Lasagne

Spinach, cheeses and white sauce

Garlic Bread Stick



Light Luncheon Buffet #3

Garden Salad

Fresh greens with tomato wedges, cucumber rounds and carrots with ranch dressing

King Ranch Chicken Casserole

Just like mama made with corn tortillas, Ro-Tel tomatoes, chicken breast and creamy, cheesy sauce

Cornbread Muffins

Luncheon Buffets served between 11am and 5pm

Dinner Buffets served after 5pm

Sunrise Breakfast Buffet

Cheddar Cheese Omelet

With diced ham, chives, shredded jalapeno jack, bell pepper confetti and homemade salsa as toppers

Mixed Fruit Display

With sweetened lemon sour cream sauce

Breakfast Breads and Muffins

Gourmet Coffee Bar

Fresh brewed regular and decaf coffee

Served with flavored syrups, cubed sugar, alternative sweeteners, and creamers

Breakfast Buffets served before 2pm



Cocktail Hour Stations *(Pricing will vary if added to buffet. Pricing per guest)*

Fruit Waterfall Array

Assorted seasonal fruits and berries

Crudite

Array of fresh seasonal vegetables with ranch dressing

Domestic Cheese Array

Domestic cheeses cubed and served with gourmet crackers

Imported and Domestic Cheese Display

Whole and bite sized cheeses, imported and domestic including brie, cheddar, fontina, bleu and more

Antipasti Display

Assortment of cured meats with marinated artichoke hearts, olives, peppers and cheeses

Buffet Stations

Pasta Station—Chef Attended (Additional chef fee)

Al dente bowtie and penne pastas tossed with carbonara sauce and tangy marinara with bell pepper confetti, parmesan cheese, pepperoncini rings, roasted pine nuts and Italian parsley toppers.

Additional fee to Add Meatballs or Grilled Chicken Slices

Carving Station—Chef Carved (Additional chef fee)

Classic Prime Rib with au jus and horseradish sauce

Herbed Beef Tenderloin with red wine demi glace and horseradish

Roast Beef with moutarde and horseradish sauce

Pork Loin with herbed mayo and whole grain mustard sauce

Pork Tenderloin with pineapple mango chutney

Honey Ancho Turkey Breast

Brown Sugar Glazed Cure 81 Ham

Quesadilla Station—Chef Prepared (Additional chef fee) (Choose two)

Jalapeno Jack and Cheddar with Pico de Gallo

Smoked Chicken & Black Bean

Beef Fajita & Colby Jack

Accompanied by sour cream and guacamole



Passed Hors d'oeuvres (2 per guest)

(Passed hors d'oeuvres can be added/substituted to any existing menu. Pricing may vary)

Goat Cheese and Tomato Bruschetta

Chicken, Beef, or Shrimp Diablo
With jalapenos and wrapped in bacon

Southwest Chicken Egg Rolls

Mini Phyllo Pastries
Mini phyllo shells with spinach-artichoke filling or chicken salad

Fresh Tomato Crudo Bruschetta
Fresh tomatoes, onions, garlic and balsamic vinegar served on a toasted pesto crostini

Mini Potato Skins
With cheddar and bacon and chive sour cream

Spanikopeta
Greek spinach and feta bites

Picadillo Cups
Spicy beef and potatoes in mini phyllo cups

Thai Chicken Spring Rolls

Shredded Beef Empanada

Beggars Purses



Beverages

Gourmet Coffee Bar

Fresh brewed regular and decaf coffee

Served with flavored syrups, cubed sugar, alternative sweeteners, and creamers

Iced Tea Service

Fresh brewed gourmet tea with sugar and alternative sweeteners

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)



Terrace Club 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

Ivory Muslin Cloth Draping length of Ballroom - \$275

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

Specialty Uplighting - \$500
(Includes entire ballroom, foyer and your choice of color)

Personalized Spotlight on Dance floor - \$200

Terrace Club Logo Spotlight on Dance floor - \$100

Personalized Ice Sculptures - \$400

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

White Chinese Lanterns all over Ballroom - \$250

Wrought Iron Chandeliers - \$25 each

Muslin Swags on Inside Staircase - \$100

18" Square Silver Cake Stand OR 36" Round Glass - \$25

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

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

Chocolate Fountain with Seasonal Fruits and Dippers - \$275

28" tall Cylinder Vase (8) - \$10 ea

Hot Chocolate OR Hot Tea Station - \$100
(added to gourmet coffee bar)

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

Projector and Screen - \$250

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