



HERITAGE
BANQUET MENU
RANCH



HERITAGE RANCH
GOLF & COUNTRY CLUB



Thank you for considering Heritage Ranch Golf and Country Club for your special event. Our clubhouse provides a warm inviting atmosphere for gatherings with friends, family or business associates. The Heritage Ballroom provides expansive views of our surrounding golf course and opens up to a spacious outdoor patio. Our oversized hardwood dance floor and state of the art audio visual equipment will help enhance your special day. Our Executive Chef has created an array of decadent menu items suited for any occasion.

We would be delighted to provide additional information or schedule a tour of our facility.

Patty Wake
Director of Catering & Events
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Room Rentals

LOCATIONS

NOTES:

Room rental fees may be adjusted based on food and beverage quantities, time of year, and guest count.

All events that do not require food and beverage will have additional fees

Linen Fee \$125

Set up and Clean up fee \$125

Bartender fee \$125

Ballroom (250)	\$1500
Stage Side Ballroom (80)	\$750
West Ballroom (80)	\$750
Oak Billiard Room (50)	\$500
Corral Grill Buyout (100)	\$1500
Outdoor Patio (150)	\$1500

ROOM RENTAL INCLUDES

- 4-hours Room Rental
- Set Up 2-Hours Prior to Event
(based on availability)
- Banquet Tables
- Assorted Tablecloths
- Assorted Napkins
- Podium and Microphones
- Screen and Projector
- Bartender

HERITAGE BREAKFAST

2 BREAKFAST TACOS | \$15

Scrambled Eggs, Bacon or Sausage, Potatoes, & Cheese wrap in a
Flour Tortilla with Fire Roasted Salsa

CHEFS TABLE | \$16

Waffle Station- Chocolate Chips, Bananas, Strawberries, Blueberries,
Pecans, Whipped Cream, Maple Syrup, & Blueberry Syrup

or

Omelet Station- Assortment of Meats, Vegetables, & Cheeses with Fire
Roasted Salsa and Assorted Breads with Butter

CONTINENTAL BREAKFAST | \$18

Assorted Muffins, Danishes, & Bagels with Cream Cheese, Jelly, & Butter
Fresh Fruit Platter
Assorted Yogurts

HOLE IN ONE BREAKFAST | \$25

Scrambled Eggs
Bacon & Sausage
Country Potatoes
Assorted Breads with Butter
Biscuits & Gravy
Fresh Fruit Platter
Add Oatmeal for \$5



Entrees will be served with Fresh Brewed Coffee, Iced Tea,
Orange Juice, and Water

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness

Box Lunches

Sandwiches are served with House Chips, and Chocolate Chip Cookie

Roast Beef | \$19 - Sharp White Cheddar, Arugula, Tomatoes, Caramelized Onion Compote, Horseradish Aioli & Brioche Bun

Smoked Turkey | \$18 - Maple & Honey Smoked Turkey, Provolone Cheese, Onions, Tomatoes, Pesto, Maple-Cured Bacon on a Croissant

Black Forest Ham | \$18 - Smoked Cheddar, Chipotle Pimento Cheese, Crisp Butter Lettuce, Roma Tomatoes, Honey Dijon Aioli on a Hoagie Roll

Grilled Chicken | \$17 - Basil Pesto, Fresh Mozzarella, Tomatoes, Balsamic Glaze, Brioche Bun

Grilled Chicken Wrap | \$16 - Chopped Romaine Lettuce, Parmesan Cheese, Herbed Croutons, Caesar Dressing, and a Grilled Spinach Tortilla

Smoked Bacon BLTA | \$16 - Applewood Smoked Bacon, Crispy Romaine, Tomatoes, Avocado, Hoagie Roll

Roasted Vegetable Sandwich | \$16 - Roasted Zucchini, Squash, Mushrooms, Tomatoes, Red Onions, Arugula, Balsamic Glaze, Croissant



Additional fee for beverage station with Iced Tea and Lemonade \$3

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Lunch Buffet

LOADED BAKED POTATO & SALAD BAR| \$15

Baked Potato, Butter, Mixed Cheese, Bacon, Sour Cream, & Chives

Add Brisket \$6

Chopped Romaine, Spring Mix, Heirloom Tomatoes, Cucumbers, Carrots, Bell Peppers, Artichokes, Black Olives, Fresh Berries, Craisins, Bacon, Pecans, Croutons, Mixed Cheese, Ranch & White Balsamic Vinaigrette

Add Grilled Chicken \$5

SOUP, SALAD, & SANDWICH| \$22

Chopped Romaine, Spring Mix, Heirloom Tomatoes, Cucumbers, Carrots, Bell Peppers, Artichokes, Black Olives, Fresh Berries, Craisins, Bacon, Pecans, Croutons, Mixed Cheese, Ranch & White Balsamic Vinaigrette

Add Grilled Chicken \$5

Pick One- Chicken Noddle, Tomato Basil, or Roasted Vegetable & Barley

Pick Two- Chicken Salad, Tuna Salad, Roasted Beef, Smoked Turkey, & Ham with Lettuce, Tomatoes, Red Onions, Pickles, Mustard, & Mayo with Assortment of Breads & Cheeses

HERITAGE DELI| \$25

Pick Three- Chicken Salad, Tuna Salad, Roasted Beef, Smoked Turkey, & Ham with Lettuce, Tomatoes, Red Onions, Pickles, Mustard, Mayo with Assortment of Breads & Cheeses

House Chips

Pasta Salad, Potato Salad, or Fresh Fruit Platter



Entrees served with rolls with butter

Fresh Brewed Coffee, Iced Tea and Water

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Butler Style Passed Hor Dourves

pick two \$16 per person

pick three \$20 per person

pick four \$24 per person

Chicken

Coconut Chicken Tenders served with Sweet Chili Sauce

Hawaiian Chicken Kebabs served with Pineapple, Cherry and a Teriyaki Glaze

Chicken Tortilla Soup Shooters

Beef

Mini Beef Wellingtons with Red Wine Demi

Mini Beef Meatballs with Blackberry BBQ

Beef Tenderloin with Caramelized Onions
and Goat Cheese on a Crostini

Seafood

Crab Cake with a Remoulade Sauce

Smoked Shrimp wrapped in Bacon with Boom Boom Sauce

Crab Rangoon with Sweet Chili Sauce

Vegetarian

Sausage Stuffed Mushrooms with Blue Cheese Demi

Wild Mushroom Risotto Cake

Spanakopita Spinach and Feta Cheese

Bruschetta Crostini with Balsamic Glaze



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Poultry

Southern Fried Chicken | \$32
with Jalapeno Cream Gravy

Jerk Chicken | \$30
with Mango-Kiwi Salsa

Chicken Piccata | \$33
with Lemon Caper Butter

Herb Roasted Airline Chicken | \$34
with Portabella Demi

Chicken Cordon Bleu | \$32
with Dijon Cream Sauce

Chicken Fajitas | \$30

with Grilled Onions and Bell Peppers, Spanish Rice and Refried Beans. comes with corn or flour tortillas, pico, mixed cheese, sour cream, chips and salsa.

Additional charge for guacamole \$4 or queso \$4



Entrees will be served with salad, two sides, dinner rolls with butter
Fresh Brewed Coffee, Iced Tea and Water

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Beef

Beef Pot Roast | \$28

with Carrot, Pearl Onions, and Potatoes with Jalapeno
Cheddar Cornbread

French Onion Meatloaf | \$28

with Smoked Provolone Cheese & Red Wine Demi

Grilled Beef Medallions | \$38

with Peppercorn Cream Sauce

Red Wine Braised Beef Short Ribs | \$42

with Mushroom Demi

Smoked Brisket | \$42

with Root Beer BBQ Sauce

Beef Fajitas | \$40

with Grilled Onions and Bell Peppers, Spanish Rice and
Refried Beans. comes with corn or flour tortillas, pico,
mixed cheese, sour cream, chips and salsa.

Additional charge for guacamole \$4 or queso \$4



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Seafood

Blackened Shrimp & Smoked Gouda Grits | \$28
with a Cajun Andouille Cream Sauce

Fried or Grilled Catfish | \$28
with Avocado Cream Sauce

Pistachio Crusted Chilean Sea Bass | \$42
with Lemon Myer Beurre Blanc

Blackened Salmon | \$38
with Roasted Corn & Heirloom Tomato Relish

Red Fish | \$34
with Roasted Salsa Verde

Garlic Parmesan Flounder | \$30
with Lemon Dill Cream Sauce



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Action Stations

Herb Roasted Prime Rib | \$60
with Au Jus and Horseradish Cream Sauce

Roasted Lamb Chops | \$55
with Mint Demi

Smoked Peppered Sirloin | \$45
with Au Jus and Mushroom Demi

Smoked Brisket | \$42
with Root Beer BBQ Sauce

Smoked Turkey Breast | \$30
with Wild Cherry Cream Sauce

Hot Honey Pork Loin | \$28
with Chipotle Demi



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Fresh Brewed Coffee, Iced Tea and Water

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Select Two Sides

Boursin Mashed Potatoes

Maple Whipped Sweet Potatoes

Herb Roasted Fingerling Potatoes

Black Rice

Confetti Basmati Rice

Wild Rice Pilaf

Seasonal Vegetable Medley

Roasted Broccolini

Roasted Parmesan-Truffle
Brussels Sprouts

Grilled Asparagus

Sauteed Green Bean Almondine

Caramelized Baby Carrots

Roasted Butternut Squash &
Mushrooms

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Sweet Tooth

Creme Brulee | \$9

Raspberry NY Cheesecake | \$6

Chocolate Molten Cake | \$6

Chocolate Torte | \$6

Red Velvet Cake | \$6

Tiramisu Cake | \$6

Chocolate Chip or Sugar Cookies | \$4

Double Fudge Brownies | \$4

Lemon Bars | \$4



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ITALIAN STATION | \$37

CHOICE OF SALAD

Caesar Salad or Garden Salad & Garlic Knots

CHOICE OF TWO ENTREES

Creamy Alfredo with Chicken or Shrimp

Spaghetti Bolognese

Chicken Parmesan with Buttered Spaghetti

Creamy Chicken Marsala

Baked Lasagna

Spaghetti & Meatballs

Grilled Salmon with Lemon Caper Butter Sauce

Shrimp Scampi with Butter Gnocchi

CHOICE OF TWO SIDES

Garlic Mashed Potatoes

Parmesan Truffle Risotto

Buttered Gnocchi

Buttered Spaghetti

Grilled Asparagus

Roasted Vegetable Medley



Entrees will be served with salad, two sides, dinner rolls with butter
Fresh Brewed Coffee, Iced Tea and Water

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CAJUN STATION | \$37

Choice of Salad

Cajun Pasta Salad, Garden Salad & Dinner Rolls with Butter

CHOICE OF TWO ENTREE

Crawfish & Andouille Stuffed Chicken with Cajun Cream Sauce

Chicken Fried Chicken with Cajun Cream Gravy

Chicken, Andouille Sausage , & Seafood Gumbo

Shrimp Etouffee

Blackened Red Fish with Crawfish Cream Sauce

Blackened Shrimp and Smoked Gouda Grits

CHOICE OF TWO SIDES

Smoked Gouda Grits

Bourrsin Mashed Potatoes

Dirty Rice

Parmesan Polenta

Crawfish Rice Pilaf

Brasiised Collard Greens

Roasted Vegetable Medley



Entrees will be served with salad, two sides, dinner rolls with butter
Fresh Brewed Coffee, Iced Tea and Water Station

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SOUTHWEST FIESTA | \$30

Choice of Salad

Southwest Caesar Salad, or Roasted Corn Elote, & Flour Tortillas
with Butter

CHOICE OF ONE ENTREE

Chicken Fajitas

with Grilled Onions and Bell Peppers, Spanish Rice or Cilantro Rice and Refried Beans or Black Beans. Comes with Corn or Flour Tortillas, Pico, Mixed Cheese, Sour Cream, Chips and Salsa.

Additional charge for Guacamole \$4 or Queso \$4

Sub Beef Fajita or Grilled Shrimp \$6 extra

Sour Cream & Chicken Enchiladas

with Spanish Rice or Cilantro Rice, Refried Beans or Black Beans, Chips and Salsa.

Additional charge for guacamole \$4 or queso \$4

Substitute Brisket or Shrimp \$6 extra

Chicken & Beef Taco Bar

with white onions, cilantro, pico, cojita cheese, limes, red and green salsa, chips, Spanish Rice or Cilantro Rice, Refried Beans or Black Beans.

Additional charge for guacamole \$4 or queso \$4



Entrees will be served with salad, two sides, dinner rolls with butter
Fresh Brewed Coffee, Iced Tea and Water Station

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BACKYARD BBQ | \$42

Choice of Salad

Caesar Salad or Garden Salad & Dinner Rolls or Cornbread with Butter

CHOICE OF TWO ENTREES

Smoked Brisket with Rootbeer BBQ Sauce

Smoked Jalapeno & Cheddar Sausage

Smoked Turkey with Wild Cherry Bourbon BBQ Sauce

Smoked Pork Ribs with Wild Cherry Borurbon BBQ Sauce

Smoked Pulled Pork with Honey BBQ Sauce

CHOICE OF TWO SIDES

Loaded Mashed Potatoes

Sour Cream & Chive Mashed Potatoes

Baked Mac & Cheese

Buttered Corn on the Cobb

Braised Collard Greens

Green Beans with Caremilized Onions and Bacon

Roasted Vegetable Medley

Baked Beans

Classic Potato Salad

Creamy Cole Slaw

Fried Okra



Entrees will be served with salad, two sides, dinner rolls with butter

Fresh Brewed Coffee, Iced Tea and Water

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Beverages

3 BAR OPTIONS

CASH BAR

Guest purchase drinks at their discretion
(\$125 Bartender Fee)

CONSUMPTION BAR

Drinks will be tracked based on what is
consumed throughout the event.
(\$125 Bartender Fee)

HOSTED BAR

Client is pre-purchasing bar tier and
hours.
(Bartender Fee – Waived)

BAR PACKAGES PRICED PER PERSON

DURATION	BEER + WINE	WELL	CALL	PREMIUM
1 Hour	\$18	\$21	\$24	\$28
2 Hour	\$24	\$28	\$32	\$36
3 Hour	\$29	\$35	\$40	\$44
4 Hour	\$35	\$42	\$46	\$48

- Mixed Drinks - Standard \$7
- Mixed Drinks – Premium \$8
- Mixed Drinks – Ultra Premium \$9
- Cordials \$9
- Domestic Bottled Beer \$5
- Imported Bottled Beer \$6
- House Wine \$7
- Soft Drinks \$3

- DRINK TICKETS \$7
- All Drink Tickets Must Be Purchased Prior to Event
- Good for Soda, Beer, House Wine, and Standard Mixed Drinks
- **NO REFUNDS ON UNUSED TICKETS****



Banquets Policies

To ensure compliance with the Texas State Health and Safety Food Handling Safety Regulations, Heritage Ranch Golf & Country Club will be the sole provider of all food served in the facility. In addition, leftover food is not allowed to be removed from the property as it may reach unsafe food temperatures that could put you and your guests at risk of becoming ill. The wedding cake is the only food item that may be removed at the conclusion of the reception.

SERVICE CHARGE AND TAX

All Food and Beverage is subject to prevailing Texas State sales tax and a 20% service charge.

GUEST CONFIRMATION

Confirmation of the number of guests for all meal functions is the responsibility of the Client. For predetermined choices of entrees, Heritage Ranch Golf & Country Club requires all entrée counts 14 days prior to the event date, a detailed guest count per table with entrée selections and client provided place cards with entrée designations. . These steps ensure our Banquet Service Team is best equipped to provide you and your guests with seamless service. Should you fail to provide the guarantee by the specified date, your original contracted number of guests will be used as the guarantee number. We do not offer tableside choice of entrées or requests pertinent to the “done-ness” of the steak entrées. All guests will receive steak entrées prepared according to Health & Food Safety Regulations (medium-rare).

PERSONAL ITEMS/DÉCOR

Due to lack of storage, please ensure there is a person designated to collect and remove all décor items, flowers, gifts, and personal matter. This person **MUST** complete this task the **NIGHT OF** the event. Any event items that are left at Heritage Ranch Golf & Country Club’s facility for more than 3 days is subject to being discarded. At no point in time is the Club or its employees liable for any missing, broken, damaged, or storage of any client’s or guest’s belongings.