



**HERITAGE**  
WEDDING PACKAGE  
**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  
972.886.4700 x125  
[pwake@heritageranchgolf.com](mailto:pwake@heritageranchgolf.com)



# Reception Package

Heritage Ballroom - Capacity 250 Guests

\$ 1,500

RECEPTION PACKAGE INCLUDES:

- Ballroom and Foyer
- All Set-Up & Break Down
- Colored Tablecloths
- Napkins & Skirting
- Oversized Custom Hardwood Dance Floor
- Guest Book Table, Easels, Mirror Centerpieces
- Private Room for Related Event if Available  
(Rehearsal Dinner, Showers, or Brunch Day Before or Day of Event)
- Discounted Golf Fees
- Cake Cutting and Bartender
- Security
- Audio & Video Amenities

High Definition Video Projector, Oversized Retractable Screen, PC Interface, Wireless Microphone and State-of-the-Art Audio



# Ceremony Package

\$ 1,500

CEREMONY PACKAGE INCLUDES:

- Ballroom, Foyer Or Outside Patio with White Garden Chairs  
(Includes 200 Chairs. Additional Fees for Choice of Chair Colors, Styles, and Quantities)
- Private Dressing Rooms for Bride & Groom  
(Three Hours Prior to Event)
- Complimentary Appetizer
- Non- Alcoholic Beverage
- Ceremony Rehearsal Location
- Unity Candle Table

OUTDOOR CEREMONY SITES

- Under the 100 year old Pecan
- Tree overlooking the Golf Course
- Outside Patio on the Texas Star

INDOOR CEREMONY SITES

- Ballroom Stage or Dance Floor
- Clubhouse Foyer (Limited Availability)



# Restaurant Buyout

\$1500 Close area for private event

# Butler Style Passed Hors d'oeuvre

**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



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



## 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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## 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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# 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



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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 \$8 or Shrimp \$8**

### 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**



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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 Bourbon 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 Caramelized Onions and Bacon

Roasted Vegetable Medley

Baked Beans

Classic Potato Salad

Creamy Cole Slaw

Fried Okra



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Fresh Brewed Coffee, Iced Tea and Water

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## Sweet Tooth

Crepe 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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# 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\*\***



# Wedding Policies

## Health Code and Leftover Food

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 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.