

A bride and groom are shown in profile, kissing on a wooden bench. The bride is on the left, wearing a white wedding dress with a large white flower in her hair. The groom is on the right, wearing a dark suit. They are holding hands. In the background, there is a lush green golf course with a path and trees. The sky is blue with some light clouds. The entire scene is framed by a thin black border.

BARTON CREEK RESORT & SPA®

~ W E D D I N G S ~

512.329.4057

weddings@bartoncreek.com

# SPECIAL EVENT CATERING INFORMATION



## FUNCTION SPACES

Whether your wedding celebration takes place in one of our elaborate ballrooms or on our outdoor Pavilion the breathtaking views of the Texas Hill Country will be sure to enhance your elegant affair.

The Darrell Royal Ballroom – food & beverage minimum of \$22,000, can seat up to 400 guests

The Governors' Ballroom – food & beverage minimum of \$16,000, can seat up to 180 guests

The Pavilion – food & beverage minimum of \$17,000, can seat up to 240 guests

The Barton Creek Room – food & beverage minimum \$10,000, can seat up to 150 guests

The Palm Court – food & beverage minimum \$5,000, can seat up to 60 guests

Prices are exclusive of 21% Service Charge and 8.25% Sales Tax

\*\*Special food & beverage minimums apply to Friday night, Saturday afternoon and Sunday events\*\*

Listed Prices Subject to 21% Service Charge and 8.25% Sales Tax

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# SPECIAL EVENT CATERING INFORMATION



## YOUR WEDDING CEREMONY

Barton Creek Resort & Spa offers beautiful indoor and outdoor ceremony sites.

These sites are only available in conjunction with your wedding reception.

Ceremony usage fee \$800 to apply

Natural wood ceremony chair rental \$3.50 per chair

Carpeted ivory aisle runner \$200

## REHEARSALS

Rehearsal times may be scheduled Sunday through Friday prior to 6:00 p.m. for a (1) hour duration. Rehearsal times may be booked thirty (30) days prior to your event. Location and times are subject to space and availability.

## AUDIO VISUAL PACKAGES

**Standard Wedding Audio Package \$350**

- ~ 1 Wireless Microphone (Lapel or Hand Held)
- ~ Audio Mixer
- ~ 2 Self Powered Speakers on Stands
- ~ On-site Technical Assistance

**Deluxe Wedding Audio Visual Package \$550**

- ~ 3 Wireless Microphones
- ~ Audio Mixer
- ~ Audio Patch (for client's iPod/MP3 devices)
- ~ 4 Self Powered Speakers on Stands
- ~ On-site Technical Assistance

**Additional Electrical Drop \$250**

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# SPECIAL EVENT CATERING INFORMATION



## ADDITIONAL SERVICES AND AMENITIES

- ~ Complimentary use of the Resort grounds and changing room for your bridal portrait
- ~ Complimentary tasting for the bride and groom and four additional guests
- ~ Welcome amenity for the Parents-of-the-Bride and Parents-of-the-Groom
- ~ Room amenity for the Bride and Groom on Wedding Night
- ~ Complimentary "Changing Rooms" for the Bride & Groom on the Wedding Day
- ~ Dedicated Wedding Butler to pamper Bride and Groom at reception
- ~ Complimentary Self Parking/Discounted Hosted Valet Parking
- ~ 10% Food & Beverage Discount on future Social Catering Events (ex. Baby Showers, Birthday Celebrations, Anniversary Parties, etc.)

## COMPLIMENTARY DÉCOR

66" round dining tables, white cotton floor length linens, overlays and napkins, base plates, table numbers, stanchions and votive candles.

## ACCOMMODATIONS

### Wedding Night

- Begin your life together in a complimentary suite on your wedding night (subject to a minimum spend of \$10,000.00)
- ~ Complimentary breakfast for two in our Hill Country Dining Room the next morning.

### Family Accommodations

- ~ Complimentary room upgrades to the parents-of-the-bride for the wedding weekend, subject to availability.

### Wedding Guest Accommodations

- ~ Discounted sleeping room rates for guests with a minimum room block of 12 contracted room nights.

# SPECIAL EVENT CATERING INFORMATION



## ADDITIONAL EVENT FEES

### Staging

\$62 per 4' x 8' riser, stairs included (some bands require risers).  
Additional charges may be incurred for bands' power requirements.

### Dance Floor

\$400 (up to 24' x 24')

### Amenities/Welcome Gift Bags

A \$2 fee will apply for gift bags that are handed out at guests' check-in. A \$3 fee will apply for gift bags that are delivered to guest rooms.

## VENDOR POLICY

Barton Creek is not responsible for any items brought on property by an outside vendor. Please be aware of the following requirements:

- ~ All deliveries must be made through our loading docks.
- ~ Delivery and pick-up times must be approved through your Catering Manager.
- ~ Barton Creek is not responsible for setting up, breaking down or moving items from outside vendors.
- ~ Please see your Catering Sales Agreement for further details.

## ADDITIONAL EVENT SERVICES

Our staff can arrange for flower arrangements, entertainment, ice carvings, personalized cakes, photography, specialty linens, lighting and other décor. It is our pleasure to assist you.

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# WEDDING RECEPTION

## HEAVY HORS D'OEUVRES & ACTION STATIONS MENU



### EVENING UNDER THE TEXAS STARS

Please Select the Following:

2 Passed Hors d'oeuvre Selections for a 1-Hour Cocktail Reception

2 Action Stations from Tier 1

2 Action/Carving Stations from Tier 2

Iced Tea, Freshly Brewed Coffee and an Assortment of Hot Teas

**\$80 per person**

*plus attendant fees*

(\$150.00 Chef's Fee per Action/Carving Station may be required)

À la carte and/or additional stations may be added to the above menu.

Please see your Catering Manager for pricing.



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# HORS D'OEUVRES



## COLD HORS D'OEUVRES

### **Artichoke Heart and Lump Crab Salad**

#### **Marinated Roma Tomato**

Smoked Mozzarella, Extra Virgin Olive Oil Basil Chiffonade

#### **Salmon Tartare**

Wasabi Caviar, English Cucumber

#### **Grape Tomato, Mozzarella Basil Compote**

Parmesan Cheese Tuile, Aged Balsamic Drizzle

#### **Stuffed Crimini Mushroom Cap**

Olive Tapenade, Crumbled Feta Cheese

#### **Stuffed Jalapeños**

Sweet Cilantro Cream Cheese, Candied Pecans

#### **Whipped Brie Cheese**

Bruschetta and Blueberry Thyme Glaze, Candied Apricots

#### **Smoked Salmon Canapé**

Hot and Sweet Cucumbers, Soft Pumpnickel, Dill Cream Cheese

#### **Watermelon and Feta Cheese Kabob**

Minted Citrus Vinaigrette

#### **Thai Curry Lobster Salad**

Phyllo Cup, Micro Cilantro

#### **Red Chile Seared Tuna Nacho**

Napa Slaw, Avocado, Sticky Soy Glaze

#### **Honey Cured Smoked Duck**

Sweet Potato Mousse, Lingonberry Jam

#### **Shrimp & Scallop Ceviche Spoon**

Cilantro, Jalapeño, Mango, Tomato, Avocado Lime Cream

#### **Cilantro Spiced Chicken Wrap**

Avocado, Tomato, Chipotle Mayo

#### **Proscuitto & Fig Pinwheel**

Arugula, Whipped Goat Cheese, Candied Almonds

#### **Peppered Beef Tenderloin Carpaccio**

Bleu Cheese Aioli, Candied Walnuts

#### **Grilled Chicken Caesar Endive Spear**

Cracked Pepper, Parmesan Cheese

#### **Chilled Tomato Consommé Shooter**

Artichoke, Mozzarella, Basil Skewer

#### **Raspberry Chipotle Cream Cheese Pinwheel**

Candied Pecans

#### **Burgundy Poached Pear**

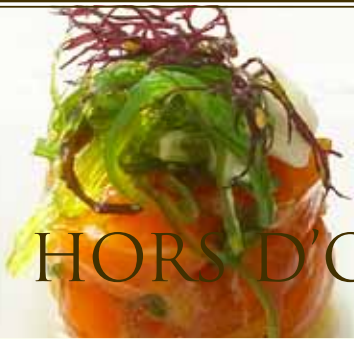
Gorgonzola Cream, Candied Pecans

#### **Pecan Smoked Beef Tenderloin**

Mushroom Duxelles, Horseradish Cream

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# HORS D'OEUVRES



## HOT HORS D'OEUVRES

### Crab Tartlet

Baked Sun-Dried Tomato, Parmesan Cheese

### Chicken & Roasted Poblano Chimichanga

Fresh Tomatillo Sauce

### Mini Gulf Coast Crab Cake

Chipotle Chili Lime Aioli

### Smoked Lobster & Goat Cheese in Puff Pastry

### Braised Chicken Mole & Tamale Tart

Cilantro Avocado Cream, Queso Fresca

### Crispy Fingerling Potato Skin

Chorizo, Black Beans, Cumin Lime Cream

### Chicken Tenderloin Sate

Coconut Peanut Sauce

### Black Bean Empanada

Avocado Cilantro Cream

### Wild Mushroom Arancini

Cream Corn Sauce

### Applewood Bacon Wrapped Quail Leg

Red Chile Maple Syrup

### Cornbread Crab Stuffed Mushroom

Roasted Poblano Cream

### Caramelized Onion, Honey Roasted Garlic Goat Cheese Tartlet

### Beef Empanada

Roasted Poblano Cheese Fondue

### Pan Seared Roasted Pepper Sweet and Sour Glazed Shrimp

(passed item only)

### Braised Jalapeno Goat Cheese Chicken Bite

Amaretto Peach Jam

### Beef Short Rib Popover

Gorgonzola and Mushrooms

## QUESADILLA SELECTIONS

### Chicken Quesadilla

Roasted Corn & Poblano Chile, Tomato Chipotle Salsa

### Grilled Beef Fajita Quesadilla

Roasted Pepper, Onions, Queso Fresca, Tomato Chipotle Salsa

### Vegetarian Grilled Portabella Mushroom Quesadilla

Refried White Beans, Plum Tomatoes, Mozzarella, Red Onions, Fresh Basil

*Special Pricing will apply for additional Hors d' Oeuvres added to an existing menu.*

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# TIER ONE STATIONS

(\*\$150.00 Chef's Fee per Action Station)



## POTATOTINI BAR

Whipped Sweet Potatoes, Ancho Chili Mashers,  
Roasted Garlic Horseradish Potatoes  
Toppings to Include: Cinnamon Pecan Apple Chutney, Marshmallows,  
Sautéed Mushrooms, Crumbled Bleu Cheese, Shredded Cheddar,  
Applewood Bacon Bits, Green Onions, Sour Cream, Country Gravy

### Enhancements:

Barolla Braised Short Ribs **\$5 per person**  
Slow Cooked Pulled Pork **\$4 per person**  
Shredded Smoked Chicken **\$4 per person**

## PASTA STATION\*

Select Two Pastas: Three-Cheese Tortellini, Penne, Tagliatelle or Rigatoni  
Sauces to Include Basil Tomato Marinara, Arugula & Walnut Pesto, Asiago  
Wild Mushroom Mornay  
Toppings to Include: Balsamic Brown Sugar Roasted Plum Tomatoes, Applewood  
Bacon, Roasted Peppers, Asparagus Tips, Artichokes, Kalamata Olives  
Shaved Romano Cheese, Toasted Pine Nuts

### Enhancements:

Lobster Ravioli **\$4 per person**  
Sautéed Shrimp & Scallops **\$4 per person**  
Barolla Braised Short Ribs **\$4 per person**  
Grilled Chicken Breast **\$3 per person**

## BAKED MAC & CHEESE

Baked Chipotle Cheddar Macaroni & Cheese  
Toppings to Include: Applewood Bacon, Sweet Balsamic Oven Dried Tomatoes,  
Roasted Wild Mushrooms, Smoked Elgin Sausage, Potato Chip Pecan Crusted  
Popcorn Chicken

## SALAD STATION

Chopped Romaine & Local Field Greens  
Peppered Shrimp, Mesquite Smoked Beef Tenderloin Tips,  
Charbroiled Chopped Chicken, Roasted Corn, Black Beans, Peppers,  
Parmesan Cheese, Bleu & Feta Cheeses, Grape Tomatoes, Anchovies,  
Applewood Bacon, Chopped Eggs, Olives, and Avocados  
Garlic Croutons, Grissini Sticks, Crostini  
Raspberry Chipotle & Classic Caesar Vinaigrette Dressings

## RISOTTO STATION\*

(SELECT TWO)

Wild Mushroom & Sundried Tomato Basil  
Shrimp & Scallops with Lobster Cream  
Smoked Chicken Marinated Tomatoes & Spinach Risotto  
Toppings to Include: Applewood Bacon, Asparagus Tips,  
English Peas, Sweet Corn, Caramelized Onions, Parmesan Cheese,  
Roasted Peppers, Grape Tomatoes, Truffle Oil

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# TIER TWO STATIONS

(\*\$150.00 Chef's Fee per Action Station)



## SUSHI & STIR FRY BAR\*

Asian Stir Fry

Ginger Soy Marinated Beef, Chicken, Shrimp and Tofu

Bok Choy, Shiitake Mushrooms, Peppers, Sugar Snap Peas,

Sprouts, Sesame Soy Dressing, Steamed Coconut Jasmine Rice

Chilled Asian Glass Noodle Salad

Sushi Rolls to Include:

Spicy Tuna, California Rolls, Tiger Eye Rolls

Daikon Pickled Ginger, Wasabi, Soy Dipping Sauce

## SLIDER STATION

Kobe Beef, Thai Turkey, Pulled Pork

Roasted Peppers, Pickled Tomato Relish, Jalapeno Cucumber Salsa

Red Chili Caramelized Onions, Sautéed Mushrooms,

Pineapple Cilantro Coleslaw, Sliced Plum Tomatoes, Baby Spring Lettuce,

Crumbled Bleu, Smoked Cheddar Cheese, Orange Chipotle BBQ Sauce, Ketchup,

Pesto Mayonnaise, Parmesan Truffled Shoestring Potatoes

### **Enhancement:**

Fried Crab Cakes Sliders **\$5 per person**

## TACO & QUESADILLA BAR\*

Carved Grilled Beef Tenderloin "Asada"

Achiote Lime Marinated Mahi Mahi Fish Tacos

Grilled Portabella Mushroom Quesadillas

Pickled Red Cabbage, Carrots, Pineapple, Fresh Cilantro

Queso Fresco, Avocado Salad, Pico de Gallo, Roasted Poblano Salsa,

Charred Tomato Salsa, Warm Flour & Corn Tortillas, Crispy Tostados

### **Enhancement:**

Mexican Rice & Barracho or Black Beans **\$2 per person**

## OAKWOOD SMOKED TURKEY BREAST\*

Cinnamon Casis Glaze, Gingered Mission Fig Chutney

## ROAST PRIME RIB OF BEEF\*

Horseradish Cream, Au Jus, Silver Dollar Rolls

## PEPPERED ROAST PORK LOIN\*

Apple Jack Brandy Sauce, Miniature Rolls

## PECAN WOOD SMOKED BEEF TENDERLOIN\*

Cabernet Shallot, Wild Mushroom Demi Glace, Silver Dollar Rolls

(\$5 per person surcharge)

## DIJON PINE NUT CRUSTED RACK OF LAMB\*

Roasted Garlic Rosemary Jus, Jalapeno Mint Jam

(\$8 per person surcharge)

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# WEDDING RECEPTION

## BUFFET DINNER SELECTION



### BUTLERED HORS D'OEUVRES

Please select two hors d'oeuvres from the cold or hot hors d'oeuvre selections on the previous pages for your 1-hour cocktail reception.

### SALADS OR SOUPS (CHOICE OF THREE)

#### Texas Greens

Cherry Tomatoes, Bleu Cheese Crumbles, Sunflower Seeds, Mushrooms, Homemade Vinaigrettes and Dressings

#### Spinach & Strawberry Feta Salad

Candied Walnuts, Citrus Champagne Dressing

#### Crisp Romaine Hearts

Sun-Dried Tomatoes, Red Onions, Cracked Pepper Parmesan Dressing

#### Marinated Plum Tomatoes

Mozzarella Cheese, Basil, Extra Virgin Olive Oil

#### Orecchiette Pasta Salad

Macadamia Nut Cilantro Pesto

#### Marinated Green Beans

Artichoke Salad, Lemon Basil Dressing

#### Marinated Cucumber, Tomato Salad

#### Soups

~ Fire Roasted Plum Tomato Bisque

~ Cream of Wild Mushroom Soup

~ Roasted Sweet Corn Bisque

~ Cream of Wild Mushroom Soup

### ENTRÉE ITEMS (CHOICE OF TWO)

#### Horseradish Crusted Salmon

Honey Thyme-Dijon Mustard Sauce

#### Seared Sea Bass

Charred Blackened, Tomato Horseradish Sauce

#### Pan Seared Mahi Mahi

Lemon Butter Sauce, Avocado Pico

#### Maple Pecan Chicken Breast

Smoked Onion, Sweet Potato Coulis

#### Cumin Honey Glazed Pork Medallions

Raspberry Chipotle Sauce

#### Almond Crusted Chicken Breast

Habanero Chutney

### CARVERY (CHOICE OF ONE)

#### Roast Prime Rib of Beef

Au Jus, Horseradish Cream

#### Peppered Roast Pork Loin

Apple Jack Brandy Sauce

#### Oakwood Smoked Turkey Breast

Cinnamon Casis Glaze, Gingered

#### Smoked Beef Tenderloin

Roasted Garlic Dijon Sauce

(\$5 surcharge)

### STARCH (CHOICE OF ONE)

#### Wild Rice with Fruits & Nuts

Roasted Fingerling Potatoes  
Parmesan, Truffle Oil

#### Whipped Yukon Gold Potatoes

Green Chili Cilantro

#### Baked Chipotle Macaroni & Cheese

Wild Mushroom Pearl Pasta  
Sun-Dried Tomato

#### Applewood Bacon Risotto

Roasted Sweet Corn

### VEGETABLE (CHOICE OF ONE) based on availability

#### Haricot Vert

Julianne Carrots, Honey Glazed Almonds

#### Broccolini

Oven Dried Mushrooms, Seared Grape Tomatoes,  
Steamed Cauliflower

#### Asparagus Spears

Sweet Balsamic Plum Tomatoes, Crimini Mushrooms,

#### Creamed Spinach

Crispy Ranch Seasoned Fried Onions, Roasted Garlic,  
Asiago Cheese Mornay Sauce

\$83 per person ~ \$150 Chef's Labor Fee Required Per Carving Station

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# WEDDING RECEPTION

## PLATED DINNER SELECTION



### BUTLERED HORS D'OEUVRES

Please select two hors d'oeuvres from the cold or hot hors d'oeuvre selections on the previous pages for your 1-hour cocktail reception.

### STARTER (CHOICE OF ONE)

#### Maine Lobster Bisque

Enhanced with Dry Sac Sherry

#### Cream of Asparagus

Sautéed Crab, Morells, and Lemon Zest

#### Roasted Sweet Corn Bisque en Croute

Ancho Chile Cream

#### Pan Seared Sea Scallop

Celery Root Purée, Roasted Tomato Fondue, Mascarpone Pearl Pasta

#### Petite Crab Cake

Tomato Shiitake Leek Compote, Brandied Lobster Cream

#### Pan Fried Smoked Duck Potstickers

Chile Plum Sauce, Cucumber Relish

### SALADS (CHOICE OF ONE)

#### Spinach & Strawberry Feta Cheese Salad

Candied Walnuts and Citrus Champagne Dressing

#### Marinated Plum Tomato, Texas Mozzarella Salad

Arugula and Honey Balsamic Vinaigrette

#### Grilled Portabella Asparagus Salad

Marinated Plum Tomatoes, Fresh Mozzarella, Spinach, Arugula Mix, Balsamic Vinaigrette, Grilled Crostini

#### Iceberg Wedge Salad

Applewood Bacon, Pickled Red Onions, Oven Dried Tomatoes, Crumbled Bleu Cheese Dijon Dressing

#### Local Baby Green Salad

Pickled Watermelon, Roasted Red Beets, Deep Elum Bleu Cheese, Mustard Vinaigrette

#### Baby Red Leaf Romaine & Roasted Golden Beet Salad

Pear, Candied Walnuts, Crumbled Lemon Stilton, Orange Ginger Vinaigrette

#### Tossed Baby Field Green Salad

Pistachio Crusted Goat Cheese, Granny Smith Apples, Sun-dried Cranberries, White Balsamic Vinaigrette

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# WEDDING RECEPTION

## PLATED DINNER SELECTION



### CHICKEN

#### **Parmesan Crusted Chicken Breast**

Wild Mushroom Pearl Pasta, Creamed Spinach, Tomato Basil Beurre Blanc  
\$71

#### **Roasted Stuffed Chicken Breast**

Texas Spoon Bread Stuffing, Jalapeno Peach Sauce  
\$72

### FISH

#### **Herb Roasted Sea Bass**

Sun-dried Tomato, Mushroom Polenta, Garlic Chardonnay Red Pepper Beurre Blanc  
\$77

#### **Maple Sugar Seared Salmon**

Ancho Chili Whipped Potatoes, Apricot Ginger Thyme Sauce  
\$74

#### **Teriyaki Glazed Mahi Mahi**

Steamed Jasmine Rice, Caramelized Baby Bok Choy, Grilled Pineapple, Coconut Carrot Puree  
\$74

### PORK

#### **Stuffed Double Cut Pork Chop**

Southern Style Corn Bread Dressing, Maple Whipped Sweet Potatoes,  
Marshmallow Crème Fraiche, Creole Mustard Sauce  
\$72

#### **Cumin Honey Glazed Pork Tenderloin**

Southwest Barley Risotto, Raspberry Chipotle Sauce  
\$73

### BEEF

#### **Peppered Beef Tenderloin**

Baby Portabella Mushroom Ragout, Oven Dried Tomatoes,  
Cabernet Shallot Reduction  
\$80

#### **Slow Cooked Boneless Beef Short Rib**

Caramelized Root Vegetables, Barolo Wine Sauce  
\$78

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# WEDDING RECEPTION

## PLATED DINNER SELECTION



### COMBINATION SELECTIONS

#### Duet of Beef Tenderloin & Sea Bass

Bleu Cheese Butter, Chardonnay Saffron Cream, Grape Tomato Chutney  
\$86

#### Petite Filet Mignon & Seared Salmon

Maple Sugar Seared Salmon, Tomato Tarragon Hunter Sauce,  
Honey Thyme Beurre Blanc  
\$85

#### Pecan Smoked Beef Tenderloin & Sea Scallop

Creole Mustard Sauce, Yellow Tomato Basil Sauce  
\$85

#### Duet of Beef Tenderloin & Shrimp

Scampi Style Grilled Shrimp, Brandy Peppercorn Sauce, Tomato, Thyme Cream  
\$81

### TRIO SELECTIONS

#### Mixed Grill

Seared Beef Tenderloin, Shrimp Scampi, Applewood Smoked Lamb Chop, Roasted Shallot  
Bourbon Sauce, Red Pepper Beurre Blanc, Minted Honey Mustard  
\$89

#### Texas Hill Country Mix Grill

Pecan Wood Smoked Beef Tenderloin, Stuffed Bob White Quail, Charbroiled Jalapeno Apple  
Chicken Sausage  
\$89

### VEGETARIAN

#### Mushroom Polenta Cake

Sun-dried Tomato, Boursin Cheese Mornay Sauce, Grilled Asparagus,  
Plum Tomato Jelly, Aged Balsamic Vinegar  
\$70

#### Creamy Parmesan Risotto

Grilled Portabella Carpaccio, Wilted Garlic Baby Spinach, Roasted Sweet Corn, Sautéed  
Cherry Tomatoes, Basil Oil  
\$70

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# WEDDING CAKE SELECTIONS



## OUR BRIDE'S SELECTIONS:

### **Traditional White Cake\***

Filled with Sweet French Vanilla

### **White Strawberry Torte\*\***

French Vanilla Sponge Cake filled with layers of Strawberry Jam, Fresh Strawberries, & Sweet Butter Cream

### **Yellow Butter\***

Filled with Sweet Butter Cream

### **Raspberry Almond Torte**

Infused with Sweet Raspberries and Almond flavors, Raspberry Jam layers, Almond Butter Cream

### **Hazelnut Mascarpone Cake**

White Cake infused with Frangelico Syrup and filled with Smooth Hazelnut Mascarpone Cheese

### **White Chocolate Truffle Torte\***

Filled with White Chocolate Mousse

## OUR GROOM'S SELECTIONS:

### **Chocolate Butter Cream\***

Light and Airy Chocolate Cake filled with Sweet Chocolate Butter Cream

### **German Chocolate Cake**

Chocolate Cake filled and topped with Caramel, Pecans and Coconut

### **Espresso Chocolate Fudge Cake\***

Rich Chocolate Cake moistened with Sweetened Coffee Syrup and filled with Espresso Butter Cream

### **Red Velvet Cake**

A Southern Tradition. Moist Chocolate Cake darkened to a deep red and filled with a Sweet Cream Cheese Filling.

### **Kahlua Mousse Cake**

Chocolate Cake drenched in Kahlua Syrup and filled with a decadent Kahlua Chocolate Mousse

### **Devil's Food\***

Dense Fudgy Style Chocolate Cake filled with Rich Chocolate Butter Cream

Prices for Bride's Cake begin at \$6.00 per person and Groom's Cakes begin at \$4.00 per person based on style and décor.  
If you choose to purchase your cakes from an outside bakery, a \$3.00 per person cake cutting fee will apply.

*\*These cakes can have strawberry, raspberry or apricot jam added between each layer. \*\*Grand Marnier can be added to the vanilla sponge cake.*

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# SWEET TREATS



## Infused Strawberries or Frozen Grapes

Champagne infused Strawberries or Frozen Grape Skewers  
Perfect for an after dinner treat or intermezzo  
\$3 per person

## Chocolate Infused Sauces

Strawberry, Caramel, Raspberry or Mint infused Chocolate Sauces  
served table-side with your Wedding Cakes  
\$2.50 per person

## Milk & Cookies

An assortment of Freshly Baked White Chocolate Macadamia Nut,  
Chocolate Chip, Snickerdoodle & Oatmeal Raisin with Miniature Milk Cartons  
\$5 per person

## Viennese Table

An assortment of miniature decadent tartlets  
\$18 per person

## Grand Dessert Buffet

An assortment of miniature decadent tartlets, cakes & pies, cake pops, tiramisu shooters,  
and flavored mousses. Classic Bananas Foster Flambé & Crème Brûlée Chef's Station.  
\$26 per person (Chefs' fee required)

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# LATE NIGHT SNACKS



## Assorted Breakfast Tacos with OJ Shooters

Your Choice of Assorted Breakfast Tacos, Accompanied with Fresh Pico de Gallo, Homemade Salsa and Shredded Cheese  
\$6 per person

## Mini Hamburgers & Cheeseburgers

Shoestring Fries, Assorted Mustards and Ketchup  
\$6 per person

## Pigs-in-a-Blanket

Assorted Mustards  
\$3.50 per person

## Grilled Cheese Sandwiches

Charred Tomato Soup Sips  
\$5.00 per person



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# CHILDREN'S MENUS & VENDOR MEALS



## CHILDREN'S MENU

(Offered to Children 12 Years of Age or Younger)

### Fresh Fruit Salad

CHOICE OF:

Chicken Tenders with French Fries

Individual Cheese Pizza

Assorted Sodas, Milk or Juice

\$22.00 per child

## VENDOR MEALS

### Charbroiled Old Fashioned Cheeseburger

One half pound black Angus beef served on a homemade bun, your choice of toppings, beer battered steak fries and assorted sodas  
\$25.00 per person

### Coach Royal Chicken Sandwich

Hickory smoked bacon, Swiss cheese, sautéed mushrooms, honey Dijon sauce, battered steak fries and assorted sodas  
\$25.00 per person

### Grilled Vegetable Sandwich

Spiced Roma tomato, avocado, cucumber, and sprout sandwich on 7-grain bread with pickled vegetables, pasta salad and soft drink  
\$23.00 per person

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# WEDDING BEVERAGE SELECTIONS



*A service charge of \$35.00 per hour, per server will be charged for bartenders and cocktail staff on "by the drink" bars and beer and wine bars. In addition, a charge of two hours per bar will be applied, to cover bar set up and tear down. Bar labor does not apply to bar packages or to full bar by the bottle. Cash bars are not available for wedding receptions or rehearsal dinners. Coffee and iced tea are included in the menu price; soft drinks and mineral water are charged upon consumption. A 14% Texas State liquor tax is inclusive in all alcoholic beverage costs.*

## FULL BAR BY THE BOTTLE

Call Brand Liquors	\$130/bottle
Premium Brand Liquors	\$150/bottle
House Wine	\$42/bottle
House Champagne	\$42/bottle
Domestic Beer	\$6/bottle
Specialty Beer	\$7/bottle
Juices	\$5/glass
Bottled Water	\$5/bottle
Soft Drinks (Coke Products)	\$4.50/can
Champagne Punch	\$85/gallon
Fruit Punch	\$50/gallon
Champagne Mimosas	\$90/gallon

## BAR BY THE DRINK (maximum 20 guests)

*Wine and Champagne must be ordered by the bottle*

Call Brand Liquors	\$8.50
Premium Brand Liquors	\$9.50
House Champagne	\$42/bottle
House Wine	\$42/bottle
Domestic Beer	\$6
Specialty Beer	\$7
Bottled Water	\$5
Soft Drinks	\$4.50
Fruit Juices	\$5

Listed Prices Subject to 21% Service Charge and 8.25% Sales Tax

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# WEDDING BEVERAGE SELECTIONS



## BAR PACKAGES

*Table side wine service is not included with these packages*

	4 HOURS	5 HOURS
Beer, Wine & Champagne	\$34	\$38
Call	\$38	\$43
Premium	\$42	\$46
Super Premium	\$46	\$50
Children	\$16	\$18

## BEER MENU

(Select 4)

### DOMESTIC BRANDS

Miller Lite  
 Bud Light  
 Miller Genuine Draft  
 Michelob Ultra  
 Budweiser  
 Coors  
 Coors Light  
 O'Douls

### SPECIALTY BRANDS

Heineken  
 Corona  
 Amstel Light  
 Samuel Adams  
 Becks  
 Fat Tire  
 Shiner Bock  
 Dos XX Lager

## SPIRITS MENU

### CALL BRANDS

Svedka Vodka  
 Tanqueray Gin  
 Bacardi Silver Rum  
 Jim Beam Bourbon Whiskey  
 Seagram's 7 Whiskey  
 Dewars White Label  
 Xalixco Reposado Tequila  
 House Chardonnay  
 House Cabernet  
 House Sparkling

### PREMIUM BRANDS

Absolut Vodka  
 Bombay Sapphire Gin  
 Mount Gay Rum  
 Jack Daniels Whiskey  
 Chivas Regal 12 Year Scotch  
 Crown Royal  
 Sauza Commemorativo Tequila  
 Darcie Kent Chardonnay  
 H3 Cabernet  
 Rotari Brut Sparkling

### SUPER PREMIUM BRANDS

Ketel One Vodka  
 Tanqueray Ten Gin  
 Appleton Estate V/X Rum  
 Johnny Walker Black  
 Makers Mark  
 Crown Royal Black  
 Herradura Silver Tequila  
 Joel Gott Chardonnay  
 Silver Palm Cabernet  
 Gruet Blanc Noir Sparkling

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# WEDDING BEVERAGE ENHANCEMENTS

A 14% Texas State liquor tax is already included in all alcoholic beverage costs



## CHAMPAGNE BAR

Four selections of sparkling wines and champagne. Served with Chambord, Peach Schnapps, chilled orange juice, peach nectar, sliced strawberries and fresh raspberries at a separate station. This must be offered in conjunction with a full bar.

\$18 per person

## MARTINI BAR

Four premium vodkas and four premium gins frozen in an ice block with its own luge. Martinis are served at a separate station. These selections must be offered in conjunction with a full bar.

\$18 per person

## MARGARITA BAR

Your guests will be offered a choice of lime, strawberry, raspberry, melon, or peach. Frozen or on the rocks at a separate station. This must be offered in conjunction with a full bar

\$18 per person

## COFFEE LOVERS

An array of delicious blends including Hazelnut Crème, Vanilla Hazelnut Decaf, Irish Crème, Swiss Chocolate Almond, Vanilla Hazelnut, Cinnfully Nutty, and Chocolate Raspberry

\$9 per person

## ITALIAN CAFÉ

A Taste of Italy with Cappuccino, Espresso, Biscotti Cookies, and Hand Rolled Cannoli Pastries

\$9 per person

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# BARTON CREEK HIGH TEA MENU



ASSORTED TEA SANDWICHES

SMOKED SALMON CANAPÉ WITH CREAM CHEESE, CAPER & RED ONION ON MINI-PUMPERNICKEL

MINI QUICHE

GRILLED CHICKEN CAESAR CANAPÉ ON BAKED PARMESAN CROUTON

SLICED SEASONAL FRUIT

VEGETABLE CRUDITÉS AND ROASTED GARLIC RANCH DIP

WARM PECAN CRUSTED BRIE CHEESE WITH MIXED BERRY COMPOTE

SWEET PETIT FOURS & ASSORTED MINI-TARTS

ASSORTED TEAS AND COFFEE

\$35.00 per person

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# BRIDAL LUNCHEON SELECTIONS

Selections include premium coffee and hot teas, iced tea and assorted Barton Creek rolls with butter



## SOUPS

(CHOICE OF ONE)

### Chilled Gazpacho

Scented with vodka

### Cream of Broccoli Soup

Smoked cheddar and bacon crouton

### Veal Consommé

Sautéed crimini mushrooms, gnocchi dumplings

### Charred Tomato Bisque

Pesto cream fraiche

### Southwestern Tortilla Soup

Cheddar, jack cheese, crispy tortilla strips, fresh cilantro

## ENTRÉES

(CHOICE OF ONE)

### Fire Roasted Chicken Pecan Salad

Seasonal fruit, garden greens, champagne vinaigrette

### Romaine Heart Salad

Grilled chicken breast, parmesan vinaigrette, sourdough croutons

### Warm Balsamic Soy Grilled Vegetable Salad

Grilled portabella mushrooms, squash, zucchini, bell peppers, asparagus, tomato, on a bed of Texas greens, honey balsamic vinaigrette

### Barton Creek Trio Salad

Fire roasted chicken breast, albacore tuna, fusilli pasta salads

### Chicken Crepes

Wild mushroom and tarragon cream sauce

## DESSERTS

(CHOICE OF ONE)

### Double Chocolate Mousse

Topped with Chantilly cream

### Strawberries Barton Creek

Marinated with Grand Marnier & sugar, topped with Chantilly cream

### Key Lime Pie

Creamy Key Lime custard, topped with whipped cream

### Pears Belle Helene

Vanilla poached pears over ice cream, warm chocolate sauce

\$36.00 per person

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