

# General Information

## General Policies

### DEPOSITS

*To secure a private room in our clubhouse, we require a non-refundable deposit in the amount of \$500. This deposit will be applied to the final balance of the event.*

### GUARANTEED ATTENDANCE

*An approximate guest count is required at the time the event is booked. Confirmation of the number of guests attending must be made not later than 7 days or the estimated number of guests will be considered your guarantee. We will prepare enough food for the number you have supplied plus an additional 5% overage.*

### FINAL PAYMENT

*TCCC accepts cash, check, MasterCard and Visa. Each event must submit a valid credit card upon booking. 50% of your estimated balance is due 60 days prior to the event and the final payment is due the week prior to the event. Upon receipt of your final guest count, a final invoice will be generated to calculate the final payment.*

### TAX & SERVICE CHARGE

*All food and beverage prices are subject to a Club Service Charge of 22%. The host is also responsible for the payment of Texas Sales Tax, which is 8.25%.*

### FOOD & BEVERAGE SERVICE AND CONSUMPTION

*We will provide all food and beverages and agree that neither you or your guests will bring any food or beverages on our property without prior consent from the Private Events Director. Food and beverages must be consumed during the specified times of the event and may not be removed from our property.*

*To-Go containers will not be provided.*

### GUEST CONDUCT & TIME SCHEDULE

*We ask that you and your guests observe the beginning and ending time for you event. Additional hours are available if arranged with the Private Events Director PRIOR to the event. Additional hours will NOT be granted after the event begins. We also reserved the right to remove anyone from our property that is disruptive, violent or intoxicated. We also reserve the right to refuse service of alcohol to anyone we determine to be intoxicated or under the legal drinking age. As the host, you agree to assume responsibility for your guests' conduct and for any damages or costs that are a result of their behavior.*

### PROHIBITED DECORATIONS

*The use of glitter and confetti is prohibited in the clubhouse. Failure to comply will result in a \$300.00 cleaning fee that will be charged to the credit card on file. All balloons must be secured due to our 20ft ceiling. Nails and tape may not be used on the walls, however, the removable wall hangers are acceptable.*

# General Information

## Directions to Trophy Club Country Club

### **FROM DFW AIRPORT**

Use the North Exit out of DFW Airport  
Take HWY 114 West to Fort Worth  
At the HWY 121 & HWY 114 split, stay on HWY 114 and go approximately 7 miles  
Take the Trophy Club Drive Exit  
Turn Right at the light onto Trophy Club Drive (Look for Clock Tower)  
Go Straight through the four-way stop sign  
Club Entrance is approximately 200 yards ahead on the Right

### **FROM DALLAS**

Take I-35E North to I-635 West  
Take I-635 West until it merges with HWY 114 West to Fort Worth  
At the HWY 121 & HWY 114 split, stay on HWY 114 and go approximately 7 miles  
Take the Trophy Club Drive Exit  
Turn Right at the light onto Trophy Club Drive (Look for Clock Tower)  
Go Straight through the four-way stop sign  
Club Entrance is approximately 200 yards ahead on the Right

### **FROM FORT WORTH**

Take I-35W North and Exit HWY 170 East  
Continue on HWY 170 until it merges with HWY 114 East  
Merge onto HWY 114 East and stay in the far Right lane  
Take the Trophy Club Drive Exit  
Turn Left at the light onto Trophy Club Drive (Look for Clock Tower)  
Go straight through the four-way stop sign  
Club entrance is approximately 200 yards on the Right

### **FROM DENTON**

Take I-35W South and exit HWY 114 East (Look for Texas Motor Speedway)  
Take HWY 114 East until you have passed HWY 377 & HWY 170  
Just passed the merge with HWY 170, take the Trophy Club Drive Exit  
Turn Left at the light onto Trophy Club Drive (Look for Clock Tower)  
Go straight through the four-way stop sign  
Club entrance is approximately 200 yards on the Right

# Packages

## ***Ceremony Packages***

**\$750.00**

### **OUTDOOR CEREMONY**

*Set up & break down of white garden chairs  
on our wooded lawn*

*One hour of ceremony time*

*One hour of rehearsal time the day prior  
to your wedding*

*Ceremony Coordination available for an  
additional \$250.00*

***\*\*All outdoor ceremonies are provided with a  
complimentary indoor weather plan***

### **INDOOR CEREMONY**

*Set up & break down banquet chairs and flip  
of ceremony to reception seating (est. 30 min.)*

*Two Candelabras with Candlesticks*

*White or Black Pipe and Drape for Backdrop*

*One hour of ceremony time*

*One hour of rehearsal time the day prior  
to your wedding*

*Ceremony Coordination available for an  
additional \$250.00*

## ***Reception Packages***

### **PRIME SEASON RATES**

#### ***Friday & Sunday Reception***

*\$400 Room Rental, \$4000 F&B Minimum*

#### ***Saturday Receptions ending before 4PM***

*\$300 Room Rental, \$3000 F&B Minimum*

#### ***Saturday Receptions beginning after 4PM***

*\$700 Room rental, \$7000 F&B Minimum*

### **OFF SEASON RATES**

***For Weddings Occurring in the Following:  
January, February, July and August***

#### ***Friday & Sunday Reception***

*\$300 Room Rental, \$3000 F&B Minimum*

#### ***Saturday Receptions ending before 4PM***

*\$200 Room Rental, \$2000 F&B Minimum*

#### ***Saturday Receptions beginning after 4PM***

*\$500 Room rental, \$5000 F&B Minimum*

# Packages

## Inclusive Packages

### **BAGUETTE - \$40.00++ PER PERSON**

*Choice of Two: Seasonal Fresh Fruit, Assorted Cheeses & Vegetable Crudités  
Two Stationary Hot Hors d' Oeuvres  
Two Stationary Premium Hors d' Oeuvres; Carving Station  
Complimentary Bartender for Cash Bar  
Assorted Candy Bar Flavors*

### **SOLITAIRE - \$45.00++ PER PERSON**

*Choice of Two: Seasonal Fresh Fruit, Assorted Cheeses & Vegetable Crudités  
Buffet Style Single Entrée  
One Hosted Keg; One Case (12) Hosted Wine  
Champagne Toast*

### **PRINCESS - \$55.00++ PER PERSON**

*Two Stationary Hot Hors d' Oeuvres  
Plated Single Entrée  
One Hosted Keg; One case (12) Hosted Wine  
Hosted Frozen Beverage Machine  
Champagne Toast  
Platter of 100 Chocolate Covered Strawberries  
Chair Covers with Sheer Organza Ties*

### **MARQUISE - \$70.00++ PER PERSON**

*Two Stationary Hot Hors d' Oeuvres  
Buffet Style Duet Entrée  
Hosted Beer & House Wine Bar (4 Hours)  
Champagne Toast  
Assorted Candy Bar Favors  
Chair Covers with Sheer Organza Ties*

### **TIFFANY - \$85.00++ PER PERSON**

*Two Premium Passed Hors d' Oeuvres  
Plated Duet Entrée  
Signature Drink Cocktail Hour  
Hosted Beer & House Wine Bar (4 Hours)  
Champagne Toast  
Assorted Candy Bar Flavors  
Chivari Chairs with Organza Ties*

# Accessories

## Please Enjoy these Complimentary Amenities

*Complete Set Up and Break Down of the Event*

*Coordination of your Reception by Event Specialist*

*Decorating Assistance*

*Timeline Coordination with Vendors (DJ, Florist, Baker, etc.)*

*Complimentary Menu Tasting with Executive Chef*

*Three Hours of Set Up Time*

*Four Hours of Party Time*

*Wooden Parquet Dancefloor*

*Linen in your Selection of 25 Colors*

*Black or Ivory Table Skirting*

*Mirrors and Votive Candles for Table Tops*

*Audio Speaker System (IPOD Compatible)*

*Cordless Hand-Held Microphone*

*LCD Projector and 96" Portable Projection Screen*

*52" Flat Screen Plasma Television*

*Iron Portrait Easels*

*Table Numbers and Reserved Signs*

*All Display Tables (Gifts, Name Cards, Cake, etc)*

*Spectacular Views of two Championship Golf Courses*

*Private Club Service and Intimacy, You are the ONLY event scheduled at the club in your time slot!*

*Complimentary Round of Golf for Two*

*Complimentary Cake Cutting and Service*

*Access to Golf Course for Bridal Photos*

# Accessories

## Upgraded Amenities

### FOOD AND BEVERAGE

#### CUPCAKE TOWER

*Fifty cupcakes in your choice of Vanilla Bean or Devils Food stacked perfectly on a three-tiered display. Select a garnish to compliment your signature color. The Cupcake Tower creates a unique alternative to your traditional wedding cake or a sweet approach to your cocktail hour. \$150++ PER TOWER*

#### CANDY BAR

*Seven various candies will be presented to your guests in glass vases of varying heights. Premium candies will be hand selected to coordinate with the color palette of your event. Plastic bags and serving utensils make this amenity an interactive party favor for our guests. \$6++ PER PERSON*

#### ATTENDED ICE CREAM CART

*Treat your guests to an attended ice cream cart full of childhood favorites. Serve with cake, during cocktail hour or offer as a dancing break! \$5++ PER PERSON*

#### CHOCOLATE COVERED STRAWBERRIES PLATTER

*Pair your favorite cake with a platter of fifty juicy, long stem strawberries dipped in white and dark chocolate or offer them to your guests as a starter with their favorite beverage. \$120++ PER PLATTER*

#### CHOCOLATE FOUNTAIN

*Keeping with the rich tradition of chocolate, pair a flowing fountain of chocolate with your fresh fruit display to provide your guests with an entertaining way to savor their hors d' oeuvres. \$PER PARTY PRICING*

#### PREMIUM COFFEE BAR

*House blended coffee served with a variety of condiments including chocolate shavings and straws, cinnamon sticks, flavored syrups, marshmallows and spices. This is a great selection for the festive folks in your party that prefer a non-alcoholic perk.*

*\$5++ PER PERSON*

#### FAREWELL COFFEE

*Allow our servers to pour and mix coffee for your guests as they exit. A warm treat for the travel home. \$4++ PER PERSON*

#### SPECIALTY COCKTAILS

*Share your favorite drink with your guests during cocktail hour. Custom created cocktails to coordinate with your color or theme.*

*\$5+ PER PERSON*

#### CHAMPAGNE TOAST

*Toast your new life with your family, friends and a glass of champagne. \$3.50+ PER PERSON*

*All prices are subject to an 8.25% Sales Tax and 22% gratuity.*

# Accessories

## Upgraded Amenities

### DÉCOR ENHANCEMENTS

#### CHAIR COVERS

*Dress up your room with chair covers to compliment your color palate. Covers available in black, white, ivory and chocolate brown. Wide variety of ties available in various fabric and colors. Delivery and set up included in price.*

*\$6+ PER CHAIR*

#### CHIAVARI CHAIRS

*Add a touch of elegance to your reception with sleek and modern wooden chiavari chairs. Chairs are available in black, walnut, white, silver and bronze. Padded seats are included and available in white, ivory and black. Delivery and set up included in price,*

*\$8+ PER CHAIR*

#### SPECIALTY LINEN

*Make your tables pop with a floor length solid or striped satin table cloth. Available in 20 colors.*

*\$25+ PER TABLE*

#### ROOM UPLIGHTING

*If you need drama, lighting is your answer! Eight LED lights will illuminate the ballroom. Available colors include; gold, white, purple, magenta, blue, turquoise, red and green. Three different shades are included with the package. Set up included in pricing.*

*\$550 PER PARTY*

#### ICE CARVINGS

*A glimmering statue carved from ice will be a show-stopping centerpiece, focal point, even the highlight of your production.*

*PRICES RANGE FROM \$400 TO \$800*

#### MENU CARDS

*Leave your mark! Record your culinary itinerary on a keepsake of premium cardstock that informs your guests of the deliciousness you have selected for them.*

*\$2++ PER PERSON*

#### GLASS HURRICANE OR FLOATING CANDLE CENTERPEICE

*Check one more thing off your list! A 18" tall hurricane will sit on top of a glass mirror surrounded by votives in the center of your tables. Pillar candles to coordinate with your colors are included with centerpiece. You may also choose a set of three cylinders of varied heights, filled with water and finished with floating candles to coordinate with your color palate.*

*\$20++ PER TABLE*

*All prices are subject to an 8.25% Sales Tax*

# Beverages

## **CASH BAR**

*Guests pay for their own beverages throughout the event and the host is only subject to a Fee of \$75+ per Bar Attendant*

*\$5+ Domestic, \$6 Imported Beer, \$7+ House Wine, \$6+ Well Liquor, \$8+ Call Liquor, \$9+ Premium Liquor*

## **HOSTED BEER AND WINE PACKAGE**

*Hosted Domestic and Imported Beers, Assorted House Wines, Champagne, Soft Drinks  
\$10+ per person for the first hour, \$5+ per person each additional hour*

## **HOSTED CALL PACKAGE**

*Beer and Wine Package with the Addition of Well and Call Liquors  
\$12+ per person for the first hour, \$6+ per person each additional hour*

## **HOSTED PREMIUM PACKAGE**

*Hosted Call Package with the Addition of Premium Liquors  
\$15+ per person for the first hour, \$8+ per person each additional hour*

## **KEG BEER**

*Domestic Kegs Available at \$350+ each  
Serves Approximately 120, 12oz Glasses*

## **HOUSE WINE**

*House Wine Available in Merlot, Cabernet, Chardonnay and White Zinfandel  
\$50+ per Bottle, Serves Approximately 12 Glasses per Bottle*

## **FROZEN BEVERAGE MACHINE**

*Frozen Beverages Available in Strawberry, Piña Colada, Margarita and Peach Bellini  
\$350+ for rental and first batch, \$200+ each additional batch  
One Batch Serves Approximately 100 Drinks*

## **PREMIUM COFFEE BAR**

*House Blended Coffee Served with Chocolate Straws and Shavings, Cinnamon Sticks,  
Flavored Syrups, Marshmallows, and Spices \$5++ per person*

## **CHAMPAGNE TOAST**

*Toast your new life with your family, friends and a glass of champagne \$3.50+ per person*

## **CHAMPAGNE OR PUNCH FOUNTAIN**

*Let the good times flow! Add a dramatic accent to your cocktail area or ballroom with a three-tiered fountain pouring champagne and laughter into your BIG DAY! \$300++ Fountain Rental*

# Menu

## *Hot Hors d' Oeuvres*

**\$4.00++ PER PERSON**

*Southwestern Quesadillas*

*Black Bean & Corn Salsa Spring Rolls*

*Chicken Empanadas with Chipotle Drizzle*

*Pork Egg Rolls*

*Hibachi Beef Rolls*

*Vegetable Spring Rolls*

*Sesame Chicken Skewers*

*Spanikopita (feta & spinach wrapped in phyllo)*

*Artichoke and Olive Tartlet*

*Coconut Chicken Tenders*

*Barbecue Meatballs*

*Miniature Funnel Cakes*

*Soft Pretzel with Spicy Mustard*

*Petite Calzone with Italian Sausage*

## *Premium Hors d' Oeuvres*

**\$6.00++ PER PERSON**

*Chilled Gulf Shrimp*

*Smoke Salmon Canapés*

*Petite Lump Crab Cakes*

*Coconut Lobster Skewers*

*Petite Beef Wellington*

*California Rolls*

*Breaded Coconut Shrimp*

*Miniature Chicken Cordon Bleu*

*Baked Brie & Leak Phyllo Purses*

*Petite Quiche Florentine*

*Lump Crab Stuffed Mushrooms*

*Scallop Brochette Wrapped in Bacon*

*All prices are subject to an 8.25% Sales Tax and 22% Gratuity.*

# Menus

## Displays

**GARDEN CRUDITE-** Fresh Seasonal Fruit served with Yogurt Dipping Sauce, Domestic and Imported Cheeses served with Specialty Crackers and Lavosh, Seasonal Assortment of Vegetables Accompanied by Greek Goddess  
**All three for \$11++ or \$4++ each**

**MEDITERRANEAN DISPLAY-** Assorted Salumi Meat, Fresh Mozzarella, Spanish and Kalamata Olives, Artichoke Hearts, Roasted Red Pepper, Peppercinni, Grilled Portobello Mushrooms, Bruschetta and Basil Pesto Sauce **\$7++ per person**

**THE BIG DIPPER-** Creamy Spinach and Artichoke Dip, Fresh Cilantro Salsa, and Italian Mozzarella, Spicy Black Bean Dip and Sun Dried Tomato Dip, Served with Pita and Tortilla Chips  
**\$7++ per person**

**MASHED POTATO MARTINI BAR-** Selection of whipped garlic russets, creamy Yukon gold and mashed sweet potatoes served in a martini glass and accompanied by bacon, shredded cheese, chives, sour cream and butter **\$6++ per person**

**SALAD TRIFLE BAR-** Spring mix salad presented in trifle dishes accompanied by grape tomatoes, red onion, shredded carrots, sliced cucumber, alfalfa sprouts, almonds, dried cherries, Mandarin oranges and Spanish olives **\$6++ per person**

### BRUSCHETTA BAR-

Tomato Basil

Tenderloin with Horseradish Cream

Shredded Chicken and Pesto

Sliced Salmon with Cream Cheese and Capers

**\$10++ per person**

## Shooters

Shrimp Ceviche with Avocado Mousse

Tomato Basil Puree with Miniature Grilled Cheese

Baked Potato Soup Garnished with Bacon Wrapped Asparagus Tips

Chicken Broth and Noodle Soup Served with a Peppered Chicken Skewer

French Dip Shooter with Beef Stock and Rolled Deli Roast Beef Topped with Sliced Green Onion

**\$5++ per person**

## Carving Stations

New York Strip Loin

Inside Round of Beef

Bone-In Steamship Ham

Roasted Pork Loin

Oven Roasted Turkey Breast

**\$7++ per person**

Prime Rib

**\$10++ per person**

## Action Stations

**CHEF ATTENDED PASTA STATION -** Offerings of Beef Meatballs, Chicken, Shrimp and Italian Sausage served with guest choice of Penne, Linguini and Bowtie. Condiments Include Sun Dried Tomatoes, Baby Spinach, Basil Leaves, Olives, Roasted Peppers, Mushrooms, Zucchini, Fresh Garden Tomatoes and Artichoke Hearts. Topped with selection of Creamy Alfredo, Hearty Marinara & Basil Pesto

**CHEF ATTENDED STIR FRY STATION -** Offerings of Beef, Chicken and Shrimp sautéed with Guests Choice of Sweet and Sour, Teriyaki or Lemon Herb Sauce. Condiments of Julianne Carrots, Red Onion, Green Onion, Bell Peppers, Water Chestnuts, Fresh Green Beans, Mushrooms, Sugar Snap Peas. Served over guest's selection of White Rice, Fried Rice or Chinese Noodles

**CHEF ATTENDED FAJITA STATION-** Offerings of Beef, Chicken and Shrimp sautéed fresh with choice of Red and Green Bell Peppers, Jalapenos, Red Onion, Mushrooms Black Olives and Tomatoes. Condiment Bar finished with Refried Black Beans, Crisp Lettuce, Diced Tomatoes, Shredded Mexican Cheeses, Sour Cream, Guacamole and Fresh Salsas

**All Action Stations \$18++ per person**

(\*Parties over 75 are subject to a \$75+ fee for an additional station and attendant to ensure a quality experience for your guests.)

All prices are subject to an 8.25% Sales Tax and 22% Gratuity.

# Menu

## *Plated Options*

**One Entrée - \$30.00++ per person**

**Two Entrées - \$36.00++ per person**

### *Entrée Selections*

*ROASTED HERB CORNISH GAME HEN*

*SEARED DUCK BREAST WITH COGNAC GLAZE*

*6 OZ BACON WRAPPED FILET*

*BEEF WELLINGTON*

*10 OZ COWBOY RIBEYE*

*APRICOT & FIG STUFFED PORKLOIN*

*GRILL AHI TUNA STEAK WITH VEGETABLE RELISH*

*ROASTED HALIBUT SAUTÉED WITH SPINACH*

*& LOBSTER BUTTER*

**\*\*Add the following for \$5.00 per person:**

*Lemon Cilantro Grilled Shrimp*

*Coconut Battered Shrimp*

*Bacon Wrapped Scallops*

*Petite Lump Crab Cake*

**\*\*A Caesar salad or garden salad with ranch dressing or Italian dressing may be added for just \$2.00++ per person.**

## *Buffet Options*

**One Entrée - \$28.00++ per person**

**Two Entrées - \$34.00++ per person**

**Three Entrées - \$42.00++ per person**

### *Entrée Selections*

*PECAN CRUSTED CHICKEN WITH HONEY BUTTER*

*CHICKEN CORDON BLEU WITH DIJONAISE CREAM*

*CHEF'S CHICKEN MARSALA*

*BRIE & ARTICHOKE STUFFED CHICKEN*

*WITH BRIE CREAM SAUCE*

*CITRUS SCALLION CHICKEN BREAST*

*SUN DRIED TOMATO AND GOAT CHEESE FILLED*

*CHICKEN WITH ROASTED TOMATO CREAM*

*HERB CRUSTED BEEF TENDERLOIN IN RED WINE*

*SLICED STRIPLOIN IN MUSHROOM RAGOUT*

*ROASTED PORK LOIN WITH DRIED CHERRY DEMI*

*RED SNAPPER WITH CAJUN CRAWFISH*

*CREAM SAUCE*

*BROWN SUGAR & HERB GLAZED SALMON*

**\*\*A Caesar salad or garden salad with ranch dressing or Italian dressing may be added for just \$2.00++ per person.**

*With your selection, you will also receive dinner rolls with butter, water, tea & coffee.  
All entrees are served with wild rice pilaf or garlic mashed potatoes and seasonal vegetables.*

*All prices are subject to an 8.25% Sales Tax and 22% Gratuity.*