

Booking with us includes:

- Indoor and Outdoor Event Space including The Overlook Ballroom, The Ivy Bar, and Outside Patio overlooking The Glen Ceremony Site
- Seating for a Plated Meal up to 180 Guests with a Dancefloor
- · Linen, Tables, Chairs, China, Silverware
- Access to our Bridal Suite Four Hours Prior to Event
 Start Time
- Access to the Captain's Room including TV's and Pool
 Table One Hour Prior to Event Start Time
- Floor to Ceiling Windows, Vaulted Ceiling with Wood
 Beams
- On-Site Parking for Guests
- Complimentary Group Tasting for up to Four Guests
- Professional Event Staff to oversee your Event
- Complimentary Cake Cutting
- Tea and Water Service
- Fresh Artisan Bread and Dinner Rolls, with Chefs
 Spread and Steakhouse Butter
- Preferred Vendor List Provided Upon Booking, though not required to use

*ALL PRICING SUBJECT TO 21% SERVICE CHARGE AND SALES TAX



Plated Arbor Links Package

FOUR HOUR RECEPTION

Bar Service

THREE HOURS OF HOUSE BRAND OPEN BAR



Cocktail Hour

CHOICE OF TWO PASSED HORS D'OEUVRES

Chicken Quesadilla Pinwheels
Sausage and Black Bean Roll
Margherita Flatbread
Mini BLT
Vegetable Spring Rolls
Santa Fe Egg Rolls
Shiner BBQ Meatballs
Mini Tacos
Grilled Cheese and Tomato Soup
Traditional Bruschetta

First Course

CHOICE OF ONE SALAD

Mayfair Salad Harvest Garden Salad

Main Course

CHOICE OF TWO PROTEINS

CREAMY CHICKEN PICCATA with Lemon Buerre Blanc and Capers

CHICKEN PARMESAN with Alta Cucina Tomato Sauce

HERB ROASTED CHICKEN

PAN SEARED PORK TENDERLOIN
with Sundried Cranberry Port Sauce
with Toasted Pecans

BAKED COD LOIN
with Parmesan Crumb Topping
and Brown Butter

SERVED WITH CHOICE OF STARCH AND CHEF'S SEASONAL VEGETABLE

Boursin Mashed Potatoes
Wild Rice
Fingerling Potatoes

PRICED PER PERSON

SATURDAY MUST HAVE BAR \$60 | FRIDAY OR SUNDAY,
BAR NOT MANDATORY \$38

Plated Tartan Fields Package

FOUR HOUR RECEPTION

Bar Service

THREE HOURS OF HOUSE BRAND OPEN BAR

COCKTAIL SERVICE FOR THE HEAD TABLE

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Cocktail Hour

CHOICE OF TWO PASSED HORS D'OEUVRES
SELECT ONE CLASSIC AND ONE PREMIUM

CLASSIC

Chicken Quesadilla Pinwheels
Sausage and Black Bean Roll
Margherita Flatbread
Mini BLT
Vegetable Spring Rolls
Grilled Beef and Vegetable Skewers

PREMIUM

Black and Blue Beef
Mini Potato Pancakes
Blue Shrimp
Chicken Wellington
Petite Maryland Crab Cakes
Watermelon and Feta
Crudite Cup
Chicken and Waffles

First Course

CHOICE OF ONE SALAD

Cowboy Chop Seasonal Salad Mayfair Salad

Main Course

CHOICE OF TWO PROTEINS

Complimentary Apgrade to a Duet!

FOSSIL CREEK STUFFED CHICKEN with Aromatic Herbs and Swiss, finished with Brandy Cream Sauce

GRILLED SALMON
with Citrus Butter and Fresh Lemon

TENDERLOIN MEDALLIONS finished with a Cabernet Demi Glace

CHOICE OF ONE STARCH

Boursin Mashed Potatoes
Cheesy Au Gratins
Creamy Orzo
Fingerling Potatoes

CHOICE OF ONE VEGETABLE

Chef's Seasonal Vegetable
Grilled Asparagus
Broccolini
Green Beans

Plated Bay Hill Package

FIVE HOUR RECEPTION

Bar Service

FOUR HOURS OF HOUSE BRAND OPEN BAR

CHOICE OF THREE LIQUOR UPGRADES

COCKTAIL SERVICE FOR THE HEAD TABLE

DINNER WINE SERVICE

CHOICE OF TWO PASSED HORS D'OEUVRES

Cocktail Hour

Chicken Quesadilla Pinwheels
Margareta Flatbread
Watermelon and Feta
Vegetable Spring Rolls
Black and Blue Beef
Mini Potato Pancakes
Beef and Vegetable Skewers
Chicken and Waffles
Mini Chicken Wellington
Petite Maryland Crab Cakes
Prosciutto Wrapped Boursin Shrimp
Gravlax Canapes
Candied Apple Pork Belly
Chili Lime Shrimp

CHOICE OF ONE SALAD

First Course

Cowboy Chop Seasonal Salad Texas Wedge Mayfair Salad Main Course

CHOICE OF TWO PROTEINS

Complimentary Apgrade to a Duet!

CHICKEN FLORENTINE stuffed with Spinach and Parmesan, finished with Garlic Cream Sauce

NEW ORLEANS BLACKENED REDFISH topped with Shrimp and Crab, Citrus Cream Sauce

6OZ. FILET OF BEEF TENDERLOIN finished with a Cabernet Demi Glace

FILET AND CHICKEN DUET PLATE with Sundried Cranberry Port Sauce, Toasted Pecans

FILET AND SHRIMP SCAMPI

CHOICE OF ONE STARCH

Boursin Mashed Potatoes Layered Scallop Potatoes Fingerling Potatoes Cheesy Au Gratins

CHOICE OF ONE VEGETABLE

Roasted Garlic Broccoli
Parmesan Asparagus
Creamed Corn and Jalapeno Hush Puppies

PRICED PER PERSON

SATURDAY MUST HAVE BAR \$92 | FRIDAY OR SUNDAY, BAR NOT MANDATORY \$63

Festive Fajita Buffet Package

FOUR HOUR RECEPTION

Bar Service

THREE HOURS OF FROZEN MARGARITAS AND DOMESTIC BOTTLED BEER



THREE TYPES OF QUESADILLAS

Displayed

Grilled Steak Chicken Spinach

TEX-MEX CHICKEN ENCHILADAS

ASSORTED TOPPINGS

Roasted Salsa Guacamole Sour Cream Pico de Gallo

COWBOY CHOP SALAD

Romaine Lettuce, Corn Pico, Texas Caviar, Pepperjack Cheese, Tomato, with Jalapeno Ranch

Traditional Fajitas

TORTILLA CHIPS AND QUESO

MARINATED BEEF AND CHICKEN FAJITAS

SAUTEED VEGETABLESPEPPERS AND ONIONS

SPANISH RICE

TOPPINGS

Shredded Cheese Sour Cream Roasted Salsa Pico de Gallo House Guacamole

PRICED PER PERSON

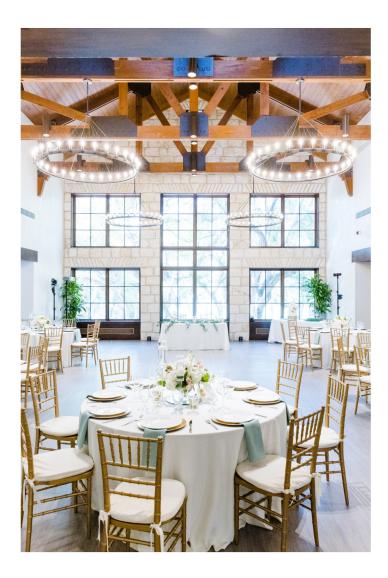
SATURDAY MUST HAVE BAR \$59 | FRIDAY OR SUNDAY,
BAR NOT MANDANTORY \$39

Traditional Buffet Package

FOUR HOUR RECEPTION

Bar Service

THREE HOURS OF HOUSE BRAND OPEN BAR



PRICED PER PERSON

SATURDAY MUST HAVE BAR \$66 | FRIDAY OR SUNDAY,

BAR NOT MANDANTORY \$42

On the Buffet

YOUR CHOICE OF ONE SALAD

Cowboy Chop

Romaine Lettuce, Corn Pico, Texas Caviar, Pepper jack Cheese, Tomato, with Jalapeno Ranch

Seasonal Salad

Chefs choice of local ingredients

Mayfair Salad

Parmesan, egg, house-made croutons with a creamy garlic dressing

YOUR CHOICE OF TWO ENTREES

SELECT ONE STANDARD AND ONE CARVED

STANDARD

CREAMY CHICKEN PICCATA with Lemon Buerre Blanc and Capers

CHICKEN PARMESAN with Alta Cucina Tomato Sauce

BAKED COD LOIN
with Parmesan Crumb Topping
and Brown Butter

CARVED

NEW YORK STRIP
with Mushroom Demi Glace

PORK LOIN with Sundried Cranberry Port Sauce

ROASTED TURKEY with Gravy and Cranberry Preserves

CHOICE OF STARCH

Whipped Boursin Mashed Potatoes Red or White Pasta Primavera Roasted Red Potatoes

CHEF'S SEASONAL VEGETABLE

On the Bar

HOUSE BAR

Liquor

VODKA SVEDKA
SCOTCH CUTTY SARK
WHISKEY JIM BEAM
GIN NEW AMSTERDAM
RUM CRUZAN
TEQUILA EXOTICO
AMARETTO DEKUYPER

Beer

DOMESTIC

BUDWEISER BUD LIGHT MICHELOB ULTRA MILLER LITE COORS LIGHT

Wine

CHARDONNAY CANYON ROAD
PINOT GRIGIO CANYON ROAD
CABERNET CANYON ROAD
MERLOT CANYON ROAD



ADDITIONAL HOUR OF BAR | \$5PP

PREMIUM LIQUOR UPGRADE CHOOSE THREE | \$7.50PP ALL | \$9.50PP

PREMIUM BEER ADD-ON | \$5PP

CRAFT BEER UPGRADE
AVAILABLE UPON REQUEST

DINNER WINE SERVICE | \$5PP

COCKTAIL SERVICE FOR THE HEAD

TABLE | \$5PP

BAR PRICES IF NOT INCLUDED IN
PACKAGE (FRIDAYS & SUNDAYS)
FIRST HOUR | \$15
SECOND HOUR | \$20
THIRD HOUR | \$24
FOURTH HOUR | 28

OUTSIDE DECK BAR | \$200

PREMIUM BAR

Lignor

VODKA TITO'S AMERICAN MADE
SCOTCH DEWARS WHITE LABEL
WHISKEY JACK DANIELS
BOURBON JIM BEAM BLACK
GIN BOMBAY SAPPHIRE
RUM BACARDI
TEQUILA EXOTICO
AMARETTO DEKUYPER

Beer

DOMESTIC

BUDWEISER
BUD LIGHT
MICHELOB ULTRA
MILLER LITE
COORS LIGHT
IMPORTED
CORONA PREMIER
DOS EQUIS
SHINER BOCK

Wine

AVAILABLE UPON REQUEST

KIDS

*ages 12 and under

CHICKEN TENDERS
WITH SEASONAL FRUIT
AND FRENCH FRIES
OR

FOSSIL CREEK
MAC AND CHEESE

\$15

YOUNG

*ages 13 to 20

MEAL SERVICE REFLECTS
PACKAGE SELECTED

ARBOR LINKS | \$38 TARTAN FIELD | \$50 BAY HILL | \$63

FESTIVE FAJITA | \$39 TRADITIONAL | \$42 VENDORS

*bar is not included

CHEF'S CHOICE
PLATED ENTREE | \$30

FESTIVE FAJITA | \$39 TRADITIONAL | \$42

Let us take care of all your guests



DIETARY RESTRICTIONS

WE ARE HAPPY TO ACCOMMODATE ANY AND ALL DIETARY RETRICTIONS.
PLEASE NOTIFY OUR TEAM AT LEAST 10 DAYS PRIOR TO YOUR WEDDING
SO THAT OUR CULINARY TEAM CAN CREATE A SEASONAL ALTERNATIVE.

Ceremonies at Fossil Creek





Includes

WHITE FOLDING CEREMONY CHAIRS

BUILT-IN ARBOR

30-MINUTE CEREMONY TIMESLOT

CEREMONY SET-UP AND BREAKDOWN

\$750

Extras and Approaches

COLORED LINENS \$16-18 PER TABLE

OVERLAY LINENS \$16-\$18 PER TABLE

COLORED NAPKINS \$1 PER NAPKIN

OUTSIDE DECK BAR \$200



RECEPTION ROOM RENTAL \$750

ADDITIONAL EVENT TIME \$500 PER HOUR *AFTER 11PM \$1000

TABLE DIMENSIONS
ROUNDS - 66"
RECTANGLE - 96"X30"

General Information

ALL PRICING SUBJECT TO 21% SERVICE CHARGE AND SALES TAX.

FINAL GUEST COUNT AND LAYOUT ARE DUE 10 DAYS PRIOR TO THE EVENT DATE ALONG WITH THE SIGNED EVENT ORDER.

IF PROVIDING MEAL OPTIONS TO GUEST, PLACE CARDS MUST BE PROVIDED IN ALPHABETICAL ORDER.

OUTSIDE CATERING IS NOT PERMITTED APART FROM DESSERT AND SWEETS OR SPECIFIC ETHNIC FOODS.

WE CAN AND WILL ACCOMMODATE SPECIAL DIETARY NEEDS (VEGAN, GLUTEN FREE & FOOD ALLERGIES).

THE VENUE MAY BE RENTED TO MIDNIGHT. WEDDING CEREMONY TIME IS FIGURED AT 30 MINUTES.

A DEPOSIT OF 25% IS NON-REFUNDABLE AND DUE AT THE TIME OF BOOKING.

ALL OTHER DEPOSITS ARE OUTLINED IN THE CONTRACT
AGREEMENT. THE FINAL PAYMENT IS DUE 7 DAYS PRIOR
TO THE EVENT DATE.

WE DO NOT ALLOW GLITTER, CONFETTI OR HANGING ITEMS ON ANY WALL IN OR OUTSIDE THE FACILITY. OPEN FLAME CANDLES NEED TO BE PLACED IN A HOLDER.

ALL ITEMS MUST BE TAKEN WITH YOU AT THE END OF THE NIGHT. FOSSIL CREEK IS NOT RESPONSIBLE FOR ANY LOST, DAMAGED OR STOLEN ITEMS.

VENDORS CAN SET UP IN THE EVENT SPACE TWO HOURS PRIOR TO THE RECEPTION TIME AND WILL NOT BE ALLOWED TO SET UP BEFORE THE DAY OF THE EVENT.

PERSONAL ITEMS MAY BE DROPPED OFF WITH THE STAFF AT A SCHEDULED TIME THE DAY BEFORE THE EVENT.

OUR STAFF WILL HELP SET UP "TABLE READY" DÉCOR ITEMS ONLY. NO CHAIR COVERS OR OUTSIDE ITEMS.

LOST AND FOUND ITEMS WILL BE RECYCLED TWO WEEKS AFTER THE EVENT.