

Weddings



COYOTE RIDGE GOLF CLUB

WELCOME



On behalf of Coyote Ridge Golf Club, we would like to thank you for considering our facility for your upcoming special event. With a central location, fine amenities, and world-class service, Coyote Ridge Golf Club sets the highest standard for golf and special events.

Being more than just great golf, Coyote Ridge specializes in weddings and receptions of any size, private parties, banquets, milestone celebrations, and corporate meetings.

Our recently renovated 26,000-square-foot clubhouse features a spectacular marble floor entry, exquisite chandeliers, and vaulted ceilings. With views of the course and waterfall feature, along with chef-crafted creative menus and unique room décor, it's the perfect setting for any one-of-a-kind event.

Please allow this packet to serve as an introduction to Coyote Ridge Golf Club. Inside you will find more about the rooms and clubhouse spaces available to you, the amenities you will enjoy, along with menus and minimums that will be important when planning your upcoming event.

We are here to help every step of the way. Please feel free to contact us with any questions or to schedule a tour today.

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OUR SPACES

Coyote Ridge Golf Club can accommodate groups in size from 10 to 400 with available room options below.

WINE ROOM/LIBRARY

Accommodates between 10-18. Perfect for smaller business meetings, a private dinner with friends, or any intimate celebration

FORMAL DINING ROOM

Accommodates up to 40 . The Formal Dining Room is a great location for any mid-size group, milestone celebration, bridal or baby, and rehearsal dinners.

GRAND BALLROOM

Accommodates up to 260 seated or 300 reception style. Elegant and timeless, the Grand Ballroom is perfect for large wedding receptions, large corporate meetings, or any event with an extra large guest list.

Ask about accommodations for group sizes of 60 - 150 as partial options may be available in the Grand Ballroom.

FULL FACILITY

Our full facility can accommodate up to 400 using the Ballroom, Grill, and Outdoor Veranda.

CEREMONY WATERFALL

For those wanting everything in one place, the ceremony waterfall is an elegant backdrop for ceremonies and vow renewals.

OUTDOOR VERANDA

Based on date and availability, as the sales director for details.



HORS ' D OEUVRES PACKAGE

Minimum of 25 guests required

Prices listed are per person

DISPLAY

(select two)

Fresh Seasonal Raw Vegetables served with a dipping sauce
Domestic & Imported Cheeses with Gourmet Crackers
Delectable Fresh Fruit of the Season
Assorted Bruschetta; Fresh Tomato, Mozzarella, Balsamic Glaze
Pesto and Mozzarella

CARVING STATION

served with Silver Dollar Rolls

(select one)

USDA Beef Steamship with Horseradish and Wild Mushroom Gravy (100+ guests)
Hickory Smoked Wild Turkey with Jalapeno-Cranberry Jam
Herb Crusted Pork Loin with Caramelized Shallot Sauce
Molasses Glazed Country Ham with Maple Mustard
Slow Roasted Prime Rib with Au Jus and Horseradish Cream Sauce

PASTA OR POTATO STATION

(select one)

Mac and Cheese Pasta, Penne and Alfredo, or Garlic Mashed Potatoes,
with assorted toppings and condiments

CHILLED

(select two)

Lump Crab Filled Crepe Spirals with Caper Remoulade
Chilled California Rolls
Sesame Seared Ahi Tuna Medallions
Melon and Prosciutto Ham
Jumbo Shrimp Cocktail (additional \$4)

HOT

(select three)

Grilled Beef Empanadas with Chipotle Cream
BBQ Angus Meatballs
Crispy Pork & Ginger Pot Stickers
Smoked Chicken Quesadillas
Crispy Jalapenos Filled with Jack and Cheddar Cheese
Southwest Spring Rolls
Teriyaki Beef Skewers with Toasted Sesame Seeds
Spinach and Feta Cheese Filled Spanakopita
Red Eye Gulf Shrimp Cocktail in Puff Pastry

Heavy Hors D' Oeuvres (7-10 pieces per person) \$42.95

Light Hors D' Oeuvres (3-5 pieces per person) \$30.95

Individual (per piece w/ 15 piece minimum) \$6

All prices are plus applicable sales tax of 8.25% and service charge of 22%

BUFFET SELECTIONS

Minimum of 25 guests required

Prices listed are per person

Coffee and Tea Included

HORS D' OEUVRES

(select three)

Crispy Pork and Ginger Pot Stickers

Lump Crab Filled Crepe Spirals with Remoulade

Melon and Prosciutto Ham

Baby Spinach and Feta Filled Spanakopita

Delectable Assorted Fruit Display

Import and Domestic Cheese Display with Gourmet Crackers

Vegetable Crudités with Dipping Sauces

SALADS

served with fresh dinner rolls

(select two)

Classic Caesar Salad with Herb Croutons, Parmesan Cheese, and Garlic Caesar Dressing

Crisp Field Green Salad with Fresh Tomatoes, Red Onion, Julienne Carrots, and Raspberry Vinaigrette

Texas Cobb Salad with Hard-Boiled Egg, Crisp Bacon, Smoked Cheddar, Roasted Corn, and Chipotle Ranch

Mediterranean Salad with Baby Spinach, Tomatoes, Red Onion, Kalamata Olives, Feta Cheese, and Lemon-Basil Vinaigrette

VEGETABLES

(select one)

Grilled Fresh Asparagus

Sautéed Baby Spring Vegetables

Steamed French Beans

STARCH

(select one)

Whipped Garlic Potatoes

South American Rice Pilaf

Herb Roasted New Potatoes

Creamy Orzo Pasta Gratin

ENTREES

(select two)

Herb Crusted Pork Loin with Caramelized Shallot Sauce

Blackened Tilapia with Citrus Cream Sauce

Cedar Smoked Salmon with Citrus Butter and Grilled Lemon

Hibachi Grilled Chicken Breast in Teriyaki Glaze

Oven Roasted Chicken Breast in Roasted Chili Cream Sauce

Hickory Smoked Brisket in Bourbon BBQ Sauce

Prime Rib with Au Jus and Horseradish Sauce (additional \$4)

\$52.95

All prices are plus applicable sales tax of 8.25% and service charge of 22%

THEMED DINNER BUFFETS

Minimum of 25 guests required

Prices listed are per person

Coffee and Tea Included

TEX MEX FAJITA

House-Made Fresh Tortilla Chips, Chili con Queso, Fresh Garden Salsa, Grilled Beef and Chicken Fajitas Sautéed with Fresh Onions and Peppers, Pico de Gallo, Sour Cream, Shredded Cheese, Flour Tortillas, Spanish Rice, Refried Beans, Churros
\$36.95

TACO BAR

House-Made Fresh Tortilla Chips, Chili con Queso, Fresh Garden Salsa, Seasoned Ground Beef, Shredded Chicken, Shredded Cheese, Sour Cream, Pico de Gallo, Refried Beans, Spanish Rice, Flour Tortillas, Taco Shells, Churros
\$32.95

DELI FRESH

Thinly Shaved Turkey, Ham, Roast Beef, Chef's Daily Selection of Salads, Assorted Breads and Cheeses, Potato Chips, Ranch Dip, Condiments, Relish Tray, Assorted Fresh Baked Cookies and Dark Fudge Brownies
\$32.95

BBQ

Smoked Chicken, Seasoned Brisket, Spicy Sausage, BBQ Sauce, BBQ Baked Beans, House-Made Mustard Potato Salad, Fresh Coleslaw, Chef's Choice Fruit Cobbler
\$42.95

TAILGATE

Grilled Hamburgers and 1/4 lb. Angus Hot Dogs, Fresh Baked Buns, Crisp Lettuce, Fresh Tomatoes, Red Onions, Condiments and Hot Dog Toppings, Potato Chips, Mustard Potato Salad, Fresh Coleslaw, Assorted Fresh Baked Cookies and Dark Fudge Brownies
\$32.95

SOUTHERN COMFORT

Home-Style Seasoned Chicken Fried Steak and Chicken Fried Chicken, Creamy Macaroni and Cheese, Garlic and Chive Whipped Potatoes, Southern-Style Green Beans, Fresh Baked Buttermilk Biscuits, Chef's Choice Fruit Cobbler
\$39.95
add herb-roasted chicken for an additional \$4

A TASTE OF ITALY

Penne Pasta, Garden-Fresh Meat Sauce, Creamy Fettucini Alfredo with Grilled Chicken, House-Made Baked Cheese Lasagna, Fresh Baked Bread, Crisp Romaine Salad with Caesar and Italian Dressing, Tiramisu Dessert
\$38.95

All prices are plus applicable sales tax of 8.25% and service charge of 22%



PLATED SELECTIONS

Maximum of 2 entrée selections
Prices listed are per person
Fresh Dinner Rolls, Coffee, and Tea Included

HORS D' OEUVRES

(select three)

Crispy Pork and Ginger Pot Stickers
Lump Crab Filled Crepe Spirals with Remoulade
Baby Spinach and Feta Filled Spanakopita
Grilled Chicken Taquitos with Smoked Tomato Salsa
Delectable Assorted Fruit Display
Import and Domestic Cheese Display with Gourmet Crackers
Vegetable Crudités with Dipping Sauces
\$12.95

SALADS

(select one)

House Salad
Caesar Salad

ENTREES

(select one or two)

Grilled 8oz Beef Tenderloin with Jack Daniels Demi-Glace
served with Garlic Whipped Potatoes and Sautéed Baby Carrots and Asparagus
\$42.95

Oven-Roasted Airline Chicken w/ Roasted Chili Cream Sauce
served with Red Pepper Risotto and Steamed Broccoli
\$32.95

Herb Crusted Smoked Prime Rib with Au Jus and Creamy Horseradish Sauce
served with Garlic Whipped Potatoes and Sautéed Baby Carrots and Asparagus
\$42.95

Herb Crusted Atlantic Salmon with Roasted Shallot Butter
served with Wild Mushroom-Asparagus Risotto
\$34.95

DUET PLATES

Grilled 4oz Beef Tenderloin and Seasoned 4oz Grilled Chicken Breast
served with Roasted New Potatoes and Sautéed Baby Carrots and Asparagus
\$44.95

Grilled 4oz Filet and Grilled Shrimp OR Salmon (choose one)
served with Roasted New Potatoes and Sautéed Baby Carrots and Asparagus
\$46.95

**All menu items may be served raw or undercooked based on your specification or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food born illness, especially if you have certain medical conditions.*

**Due to fluctuating market prices and availability, products are subject to substitution, and menu items might not be available.*

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DESSERTS & SWEET TREATS

Prices listed are per person

PLATED

(choose one or two alternating)

Cheesecake
Chocolate Thunder Cake
Red Velvet Cake
Key Lime Pie
Pecan Pie
Bananas Foster Pie
Tiramisu
\$4.95

DISPLAY

Assorted Cakes, Pies, and Sweet Treats
\$5.95

Assorted Cookies and Brownies
\$3.95

BEVERAGES

Prices are minimum base and may vary

CASH & CONSUMPTION BARS

Premium Cocktail | \$13
Call Brands | \$10
Wine | \$8
Import Beer | \$6
Domestic Beer | \$6
Soft Drinks/Juice | \$4
Champagne Toast | \$5

PACKAGE BARS

Call and Below
Cocktails, Imported and Domestic Beers, House Wine, Champagne, Champagne
Toast, and Soft Drinks
2 Hours | \$26pp
3 Hours | \$33pp
4 Hours | \$42pp
Additional Hours | \$8pp

Domestic and Down Package
Imported and Domestic Beer, House Wine, Champagne, Champagne Toast, and
Soft Drinks
2 Hours | \$22pp
3 Hours | \$30pp
4 Hours | \$38pp
Additional Hours | \$8pp

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