



HERITAGE RANCH

Golf & Country Club

Weddings



Reception Package \$1,200

Heritage Ballroom Capacity 250 Guests

RECEPTION PACKAGE INCLUDES:

- » Ballroom, Foyer & Outside Patio (up to 5 hours)
- » All Set-Up & Break Down
- » Colored Tablecloths
- » Napkins & Skirting
- » Oversized Custom Hardwood Dance Floor
- » Guest Book Table, Easels,
Mirror Centerpieces & Votive Holders
- » 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 \$1,200

CEREMONY PACKAGE INCLUDES:

- » Ballroom, Foyer & Outside Patio (up to 5 hours)
- » White 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 Appetizers
- » Non- Alcoholic Beverages
- » 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 & Dance Floor
- ☐ Clubhouse Foyer (Limited Availability)

Ranch Package \$32.95 per person

FRESH SEASONAL FRUIT & CHEESE DISPLAY

- » Domestic Cheese Centerpiece
- » Fresh Fruit & Berries with Assorted Crackers

PLATED SALAD (select one)

- » Garden Salad with Assorted Dressings
- » Caesar Salad

ENTREES

Choice of Two Entrée Buffet
or One Plated Entrée

- » Chicken Marsala with Mushrooms
- » Lemon Chicken
- » Chicken Piccata with Lemon Caper Sauce
- » Roasted Pork Loin with Rosemary Demi Sauce
- » Tilapia with Beurre Blanc
- » Braised Beef with Natural Gravy
- » Bourbon Glazed Chicken
- » Beef Lasagna
- » Chicken Penne Alfredo
- » Sliced Smoked Brisket

CHOICE OF VEGETABLE & STARCH

- » Please See Accompaniments



Heritage Package \$36.95 per person

FRESH SEASONAL FRUIT & CHEESE DISPLAY

- » Imported & Domestic Cheese Centerpiece
- » Fresh Fruit & Berries with Assorted Crackers

PLATED SALAD (select one)

- » Garden Salad with Assorted Dressings
- » Spinach Salad with Poppyseed Dressing
- » Traditional Caesar Salad

ENTREES

Choice of One Entrée Buffet and One Carved Entrée or Duo Plated Entree

- » Chicken Florentine
- » Braised Beef with Red Wine Demi
- » London Broil with Mushrooms
- » Pan Seared Chicken Breast
Topped with Artichokes, Sundried
Tomatoes, and Feta Cheese
- » Provence Style Chicken
with White Wine Cream Sauce

BUTLER PASSED HORS D' OEUVRES

CHOOSE ONE

- » Sausage Stuffed Mushrooms
- » Italian Bruschetta
with Tomato, Basil and Parmesan Cheese
- » Chicken Thai Spring Roll
with Sweet Thai Chili Sauce
- » Meatballs Marinara or Swedish Style

CARVED OPTIONS

- » Roasted Pork Tenderloin
- » Oven Roasted Turkey

CHOICE OF VEGETABLE & STARCH

- » Please See Accompaniments



Fairview Package \$41.95 per person

FRESH SEASONAL FRUIT & CHEESE DISPLAY

- » Imported & Domestic Cheese Centerpiece
- » Fresh Fruit & Berries with Assorted Crackers

PLATED SALAD (select one)

- » Garden Salad with Assorted Dressings
- » Spinach Salad with Poppy Seed Dressing
- » Wedge Salad with Bleu Cheese



BUTLER PASSED HORS D' OEUUVRES

CHOOSE TWO

- » Italian Bruschetta
with Tomato, Basil, and Parmesan Cheese
- » Chicken Thai Spring Rolls
Served with Sweet Thai Chilli Sauce
- » Mini Beef Kabob
with Teriyaki Glaze
- » Mini Chicken and Pineapple Kabob
with Apricot Sweet and Sour
- » Meatballs Marinara or Swedish Style

CHOOSE ONE (add \$2.95 per person)

- » Mini Crab Cakes with a Chipotle Aioli
- » Crab Stuffed Mushrooms
- » Chilled Gulf Shrimp with Cocktail Sauce

ENTREES

Choice of One Entrée Buffet and One Carved Entrée or Duo Plated Entree

- » Chicken Bruschetta
- » Chicken Cordon Bleu
- » Chicken Piccata
with Lemon Caper Sauce
- » Stuffed Roast Pork Loin
with Rosemary Demi Sauce
- » Mediterranean Tilapia
- » Provence Style Chicken
with White Wine Cream Sauce
- » London Broil with Mushroom Madeira Sauce
- » Grilled Salmon with Lemon Dill

CARVED OPTIONS

- » Inside Round of Beef
- » Prime Rib (add \$6.95 per person)
- » Beef Tenderloin (add \$6.95 per person)

CHOICE OF VEGETABLE & STARCH

- » Please See Accompaniments

CHAMPAGNE OR SPARKLING CIDER TOAST

All Dinners Include: Rolls and Butter Coffee, Iced Tea, and Water.
All Prices are Subject to 8.25% Sales Tax and 20% Service Charge

Accompaniments

STARCH & VEGETABLES (select two)

- » Rice Pilaf
- » Blended Long Grain & Wild Rice
- » Brown Rice with Pecans and Raisins
- » Roasted Rosemary Red Potatoes
- » Roasted Garlic Mashed Potatoes
- » Tomato Parmesan Orzo
- » Whipped Sweet Potatoes with Marshmallows
- » Loaded Whipped Potatoes
- » Macaroni & Cheese
- » Green Beans with Sweet Red Peppers
- » Green Bean Casserole
- » Ginger Glazed Baby Carrots
- » Vegetable Medley
- » Broccoli and Carrots
- » Zucchini with Red Onion and Sweet Peppers
- » Roasted Cauliflower
- » Grilled Zucchini and Squash



Hors d'oeuvres Display

DOMESTIC CHEESE DISPLAY

Cubed Cheddar, Swiss & Pepper Jack

Cheese with Assorted Crackers

\$3.95 per person

IMPORTED CHEESE DISPLAY

Imported Brie, Boursin, Gouda,

Gruyere and Domestic Cheese

with Assorted Crackers

\$4.95 per person

SEASONAL FRUIT BERRIES

Sliced or Cubed Cantaloupe, Melon,

Strawberries, Pineapples & Fresh Berries

\$4.95 per person

FRUIT AND CHEESE DISPLAY

Import & Domestic Cheese Centerpiece,

Fruit & Berries with Assorted Crackers

\$5.50 per person



FRESH VEGETABLE DISPLAY

Carrots Sticks, Celery, Broccoli Florets,

Cauliflower, Zucchini, Squash & Cherry

Tomatoes, Served with Creamy Ranch Dip

\$3.50 per person

ANTI-PESTO DISPLAY

Sliced Prosciutto, Salami, Kalamata

Olives, Sweet Peppers, Roma Tomatoes &

Mozzarella Balls with Balsamic Vinaigrette

\$7.95 per person

CHIPS AND DIPS

Tri Colored Corn Tortilla Chips

with Fire Roasted Salsa

\$3.95 per person

Ala Carte Hot Appetizers

BUTLER PASSED HOT APPETIZERS

- » Meatballs Marinara or Swedish Style
\$100 per 50 pieces
- » Mini Beef Kabob
with Teriyaki Glaze
\$200 per 50 pieces
- » Mini Chicken Kabob
with Zesty Orange Sauce
\$200 per 50 pieces
- » Mini Crab Cakes
\$225 per 50 pieces
- » Chilled Gulf Shrimp
Cocktail Sauce & Lemon Wedges
\$200 per 50 pieces
- » Mini Beef Wellington
\$200 per 50 pieces
- » Crab Rangoon
with Sweet Tai Chili Sauce
\$200 per pieces
- » Sausage Stuffed Mushrooms
\$180 per 50 pieces
- » Italian Bruschetta with Tomato,
Basil & Parmesan Cheese
\$120 per 50 pieces
- » Chicken Thai Spring Roll
with a Sweet Thai Chili Sauce
\$140 per 50 pieces
- » Firecracker Shrimp
Wrapped in a Wonton
\$275 per 50 pieces



Open Bar Service

3 BAR OPTIONS

☐ CASH BAR

Guest purchase drinks at their discretion
(\$100 Bartender Fee)

☐ CONSUMPTION BAR

Drinks will be track based on what is
consumed throughout the event
(\$100 Bartender Fee)

☐ HOSTED BAR

Client is pre-purchasing bar tier and hours.
(Bartender Fee – Waived)



		BEER, WINE & LIQUOR		
DURATION	BEER & WINE	STANDARD	PREMIUM	ULTRA-PREMIUM
1 Hour	\$12	\$17	\$21	\$24
2 Hours	\$17	\$23	\$28	\$32
3 Hours	\$22	\$29	\$35	\$40
4 Hours	\$27	\$35	\$42	\$46
Additional Hours	\$7	\$7	\$8	\$9

ADD ONS

DRINK TICKETS \$6 per person

(Prepurchased \$5 per person)

Good for Soda, Beer, Wine,
and Standard Mixed Drinks

CELEBRATORY TOAST \$3.95 per person

CASH BAR (Individually Priced)

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	\$6
Soft Drinks	\$3

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 pre-determined choices of entrees, Heritage Ranch Golf & Country Club requires all entrée counts 14 days prior to the wedding date, a detailed guest count per table with entrée selections and client provided place cards with entrée designations and key are also due at this time. 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 entrees or requests pertinent to the “done-ness” of the steak entrees. All guests will receive steak entrees prepared according to Health & Food Safety Regulations (medium-rare).

Personal Items/Wedding 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 wedding. In the event that any wedding items 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.



heritageranchgolf.com | 972.886.4700
465 Scenic Ranch Circle, Fairview, TX 75069