

THE HILLS
COUNTRY CLUB

Wedding Guide

2022



Private Event Rooms

THE HILLS CLUB HOUSE: WATERFALL BALLROOM

Seating capacity: 125-150 with dance floor

THE BALLROOM AT FLINTROCK FALLS

Seating capacity: 175-200 with dance floor



The security deposits and minimums are subject to change. The deposit is used to secure your room and is non-refundable. Food & Beverage minimums do not include tax, service charge, equipment or miscellaneous charges. Ask your Private Events Director about Friday, Sunday and off-peak minimums and pricing.

SERVICES INCLUDED

2 hours set up time and 5 hours of event time

66" Round Tables - seats up to 10 people

(4) Cocktail Tables

Sign In Table

Gift Table

Lap-length White or Black Table Linens and Napkins

Complimentary Dance Floor

Complimentary Cake Cutting

Vendor Recommendations

Menu Tasting for the Couple

1 Hour Rehearsal Time

OPTIONAL SERVICES

Wedding Ceremony Fee

\$1500

*includes up to 200 white garden chairs

Carver or Buffet Station Attendant

\$125 per attendant

Additional or Rollaway Bar

\$150.00

Additional Hour of Reception

\$350/hour before midnight

\$600/hour after midnight

THE HILLS REQUIRES A WEDDING PLANNER OR DAY OF
COORDINATOR TO BE ON SITE FOR YOUR WEDDING.



Hors d'oeuvres

CHILLED

(minimum of 25 pieces per hors d'oeuvres)

Smoked Bacon Deviled Eggs

Tomato Mozzarella Mini Skewer with Herb Oil and Balsamic

Blistered Grape Tomato and Goat Cheese Crostini with Balsamic

Strawberry Basil and Brie Bruschetta

Polenta Crostini with Blue Cheese and Balsamic Drizzle

Gazpacho Shooters

Tabbouleh-Filled Belgium Endive Leaves

Prosciutto and Melon Skewers with Port Syrup

Smoked Salmon Crostini with Dill and Capers

Southwest Shrimp Crostini

Seared Ahi Tuna on Crisp Wonton

Ahi Tuna Poke Spoon

Michelada Shrimp Shooters

Beef and Blue Cheese Roulades with Horseradish Dip

Lump Crab and Avocado Mango Salad Spoon

Smoked Salmon & Pickled Onion Crostini

with Horseradish Cream Sauce

Blue Crab Dip Tartlets

Charcuterie Skewers

Vera Cruz Scallop Ceviche in Cucumber Cups

Blackened Ahi Tuna Lollipop with Wasabi Aioli

New England Lobster Roll Salad on Endive



Hors d'oeuvres

HOT

(minimum of 25 pieces per hors d'oeuvres)

Roasted Meatballs with Raspberry Chipotle Glaze
Fried Macaroni Bites
Italian Meatballs with Oregano and Roma Tomato Sauce
Spinach and Feta Spanakopita
Fried Parmesan Artichoke Hearts with Pesto Aioli
Buffalo Cauliflower with Sriracha Glaze
Vegetarian Spring Rolls
Pan-Fried Potstickers with Soy Ginger Sauce
Baked Spinach Stuffed Mushrooms
Mini Chicken Cordon Bleu with Dijon Mayo
Risotto Croquettes with Sweet Pepper Jam
Bacon Pimiento Cheese stuffed Pastry Cups
Bacon-Wrapped Chicken Bites with Chipotle Glaze
Bacon-Wrapped Shrimp
Coconut Crusted Chicken Tender w/Sweet Thai Chili Sauce
Southern Fried Shrimp with Cajun Remoulade
Beef Satay with Red Curry Dipping Sauce
Seared Scallops with Sweet Chili Glaze and Crème Fraîche
Lobster Empanada with Lemon Dijon Aioli
Triple Pork Slider (Pork Belly, Bacon and Pulled Pork)
Vegetable Somosa with Mango Chutney
Lobster Corn Fritters
Chili Soy Glazed Sirloin Skewer
Mint-glazed Baby Lamb Chops with Chimichurri
Maryland-Style Mini Crab Cake



Grazing Tables

(minimum of 25 people)

Artisan Cheese Display

Local and Imported Cheeses, Dried Fruits and Nuts,
Lavosh, Toasted Bagels, Artisan Breads

Fresh Vegetables (Raw or Grilled)

Served with Buttermilk Chive Dip or Balsamic Dip

Fresh Seasonal Fruit Display

The Hills Dip Station

Choice of One

Mexican Corn Dip, Spinach Artichoke Dip, Cajun Sherried
Crab Dip or Spicy Beef Chili Queso with Tortilla Chips

Charcuterie Board

Assortment of Meats, Cheeses, Artisan breads, Crackers,
Olives, Fruit, Nuts and Accoutrements

Baked Brie Cheese

with Sliced Apples, Crackers and Baguettes

Serves 20 to 25 guests

Chilled Jumbo Shrimp

with Black Pepper Cocktail Sauce

Chilled Snow Crab Claws

with Absolut Vodka Cocktail Sauce

Mediterranean Feast

Basil Pesto Hummus, Grilled Pita, Toasted Pine Nuts,
Classic Spanakopita, Yogurt-Cucumber Dip,
Olive Assortment, Roasted Garlic, Bocconcini Mozzarella,
Lavosh

\$125 per Display/Station Attendant

For your convenience, the Club will add a 22% service charge and a local state sales tax to all food and beverage purchases. All prices are subject to change.





Attended Stations

Add a Station to an existing menu OR Create your own Package

You must have at least 3 stations to complete a meal.

Attendant Fee | \$125 per station

Attended Street Tacos

Cast Iron Shrimp, Roasted Chicken Verde, Chili Spiced Brisket, Queso Fresco, Corn & Flour Tortillas, Chipotle Cabbage Slaw, Avocado Salad, Club-Made Salsa, Shredded Lettuce, Street Corn, Pico de Gallo

Attended Mac & Cheese

Toppings to Add: Sautéed Shrimp, Grilled Chicken, Pine Nuts, Sun-dried Tomatoes, Artichoke Hearts, Crushed Red Peppers, Parmesan Cheese Bread Crumbs, Scallions, Pico de Gallo, Applewood Smoked Bacon Bits
Prepared and Tossed to your Request.

Attended Artisan Bruschetta Bar

Choose three selections for your guests.

Olive Tapenade, Heirloom Tomato Bruschetta, Roasted Tomato "Tartare," Asparagus and Corn Bruschetta, Wild Mushroom Bruschetta with Rosemary and Fig Balsamic, Pancetta with Roasted Red Pepper and Green Olive Bruschetta
Served with toasted rustic bread.

\$125 per Display/Station Attendant

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Attended Stations

Add a Station to an existing menu OR Create your own Package

You must have at least 3 stations to complete a meal.

Attendant Fee | \$125 per station

Slider Station

Choose three selections for your guests.

Served with Choice of French Fries, Sweet Potato Fries or Tater Tots

- Pulled Chicken with Pineapple Jalapeño Jam & Crunchy Purple Cabbage Carrot Slaw
- Smoked Barbecue Pulled Pork with Dill Pickles
- Bordelaise-Braised Shaved Roast Beef with Gorgonzola Cream Cheese
- Shrimp Po'Boy with Remoulade Slaw
- Classic Cheeseburger Sliders with Ketchup, Mustard and Pickles
- Beef Tenderloin Sliders on a Pretzel Roll with Sweet Chili Sauce and French Fried Onions
- Fried Chicken Sliders on a House-Made Honey Biscuit
- Salmon BLT Slider – Honey Smoked Salmon, Applewood Smoked Bacon, Lettuce, Tomato and Lemon Aioli on a Pretzel Roll

Tex-Mex Station

Smoky Bacon Queso, Steak Fajita Quesadilla, Crispy Chicken Flautas, Smashed Avocado Dipping Sauce, Club-Made Salsa, Chili Spiced Sour Cream, Tri-Colored Tortilla Chips

\$125 per Display/Station Attendant



For your convenience, the Club will add a 22% service charge and a local state sales tax to all food and beverage purchases. All prices are subject to change.

Attended Stations

Add a Station to an existing menu OR Create your own Package

You must have at least 3 stations to complete a meal.

Attendant Fee | \$125 per station

Attended Deluxe Pasta Station

Choose 2 Pastas: Penne, Bowtie, Cheese Tortelli, Tri-color Fussili, Linguine

Choose 2 Sauces: Marinara, Alfredo, Carbonara, Olive Oil w/Garlic and White Wine, Pesto Sauce

Choice of 2 Proteins: Diced Chicken, Meatballs, Sauteed Baby Shrimp

Includes Sun-dried Tomatoes, Artichoke Hearts, Chopped Garlic, Bacon Crumbles, Parmesan Cheese, Sliced Mushrooms, Toasted Pine Nuts

Prepared and Tossed to your Request.

Attended French Fry & Tot Bar

Sweet Potato Tots and Golden Fried Potatoes infused with fresh Garlic and Rosemary tossed with shaved Parmesan Cheese and lightly seasoned.

Choose (2) Toppings: Roast Beef Debris, Queso, Texas Chili, Smoked Brisket

Served with Assorted Condiments: Ketchup, Sriracha Ketchup, Ranch Dressing

Attended Southern Grits Station

Stone Ground Grits and Sweet Corn Grits, Assorted Cheese, Applewood

Smoked Bacon, Sauteed Vegetables, BBQ Shrimp, Crawfish Cardinale

Attended Stir Fry Station

Fried Rice or Lo Mein with Choice of Assorted Toppings

Toppings to Add: Scallions, Chicken, Shrimp, Shredded Carrots, Bok Choy, Green Peaks, Water Chestnuts, Baby Corn

Prepared and Tossed to your Request.

Attended Salad Station

Assorted Lettuces, Condiments and Dressings, Grilled Chicken, Shrimp, Garlic Croutons, Sliced Carrots, Cucumbers, Olives, Parmesan, Feta and Cheddar Cheese, Bacon Bits, Mandarin Oranges, Candied Pecans.

Prepared and Tossed to your Request.

\$125 per Display/Station Attendant



Carving Tables

A \$125 attendant fee is required for each station.
Carving stations served with Silver Dollar Rolls and Condiments.

Brown Sugar Glazed Virginia Baked Ham

Serves Approximately 40 People

Cajun Spice Roasted Turkey Breast

Serves Approximately 30 People

Smoked Beef Brisket

Serves Approximately 15-20 People

Smoked Salmon

Caper Remoulade

Serves Approximately 15 People

Herbs de Provence Crusted Prime Rib

Serves Approximately 20 People

Tenderloin of Beef | (Subject to Market Price)

Serves Approximately 14-16 People (based on a 3-oz. portion)

For your convenience, the Club will add a 22% service charge and a local state sales tax to all food and beverage purchases.
All prices are subject to change.

Plated Starters

Lump Crab Nachos

Serrano Crema and Avocado

Lobster Buratta Martini

Heirloom Tomato and Peaches

New Orleans BBQ Shrimp Skewer

Cheese Grits and Tomato Relish

Elote Cup

topped with Sautéed Wild Mushroom

Sea Scallop

Blackened Thai Rice and Mango Sauce

Shrimp Agua Chili (or Chicken)

Avocado Relish

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Plated Salads

Farmers Market Salad

Artisanal mixed greens, cherry tomatoes, shaved carrots, cucumbers, croutons, herb vinaigrette

Spinach and Bibb Lettuce Salad

Belgian Endive, Toasted Walnuts with Honey Dijon Vinaigrette

Wedge Salad

Bleu Cheese, Grape Tomatoes and Toasted Pecans

Tomato Mozzarella Stack

Tomatoes, Fresh Basil, Buffalo Mozzarella, Balsamic Reduction

Classic Caesar Salad

Crisp Romaine, Garlic Croutons, Parmesan and Classic Cream Caesar Dressing

Spinach & Goat Cheese Salad

Baby Spinach, Strawberries, Mandarin oranges, Toasted almonds, Goat cheese, Strawberry Basil Vinaigrette

Napa Salad

Poached Pears, Grapes, Candied Pecans, Gorgonzola Cheese, White Balsamic Vinaigrette



Single Entree Dinners

All Entrées include your choice of Salad, Starch and Vegetable.
Includes Water, Coffee and Iced Tea

Herb Roasted Pork Tenderloin with Roasted Peppers and Onions

Toasted Almond Chicken with Apricot Chardonnay Cream Sauce

Macadamia Crusted Chicken Breast with Peach Pecan Chutney

Mediterranean Chicken Roulade

stuffed w/Spinach, Roasted Peppers, Fontina Cheese, Sundried Tomato Cream

Blackened Sustainable Redfish with Menviere Butter

Braised Shortribs

Jumbo Lump Crab Cakes(2) with Whole Grain Mustard Sauce

Pesto Seared Salmon w/Roasted Red Pepper Coulis

Pecan-Crusted Lamb Chops with Mint Chimichurri

Grilled Ribeye Steak

with Bleu Cheese Crumbles and Port Wine Sauce

Pepper-Roasted Beef Tenderloin with Cabernet Reduction

Chargrilled Center Filet Mignon with Crimini Mushroom Sauce

Slow-Roasted Prime Rib

(prepared for minimum of 15 guests)

Bacon-Wrapped Striped Bass with Corn Chowder Sauce

Duet & Trio Entree Dinners

Pesto-Glazed Chicken Breast and Shrimp Scampi

Pan-Seared Beef Tenderloin and Glazed Salmon

Gulf Coast Shrimp, Marinated Chicken Breast, Beef Tenderloin
with Roasted Red Pepper Sauce

Brandy Peppercorn Beef Tenderloin and Breast of Chicken

Grilled Beef Tenderloin and Sauteed Shrimp
with Demi Glaze and Béarnaise Sauce

SIDES

Rosemary Roasted Fingerling Potatoes

Boursin Whipped Potatoes

Sweet Potato Mash

Wild Rice Pilaf

Au Gratin Potatoes

Spinach and Roasted Tomato Orzo

Sauteed Haricot Verts with Herb Butter

Grilled Asparagus with Lemon Butter

Garlic Broccolini

Seasonal Medley of Vegetables

Green Beans Almondine

Balsamic Roasted Brussels Sprouts

Vegetarian / Vegan

Eggplant Roulade

Asparagus, Feta, Herbed Tomato Sauce

Vegetable Lasagna

Marinara Sauce, Parmesan Cheese

Multigrain Risotto

Sweet Corn and Roasted Red Pepper Sauce

Smoked Mushroom Cavatappi

Roasted Broccolini, Blistered Tomatoes, Shredded Parmesan

Creamy Risotto

with Steamed Asparagus and Roasted Mushrooms



Italian Buffet

Minimum of 50 Guests

Includes Beverage Station: Water, Coffee and Iced Tea

SALADS

Choice of Two

Antipasto Salad with Cured Meats and Cheeses

Traditional Caesar Salad

Fresh Mozzarella and Roma Tomato Salad with Basil Pasta Primavera

ENTRÉES

Choice of Two or Three

Cheese Filled Tortellini

with Grilled Chicken, Mushrooms and Oven-Dried Tomatoes, Creamy Pesto Sauce

Chicken, Veal or Eggplant Parmesan

Penne Pasta

with Grilled Italian Sausage and Roasted Red Peppers with Marinara Sauce

Beef, Chicken or Vegetable Lasagna

Breast of Chicken Marsala with Bowtie Pasta

Shrimp or Chicken Fettucine Alfredo

Veal Piccata with Capers

VEGETABLES AND BREADS

Grilled Vegetables with Olive Oil and Herbs

Toasted Garlic Bread | Grilled Focaccia Bread

ADD DESSERTS

Choice of One

Italian Cream Cake | Amaretto Cheesecake | Tiramisu

South of the Border Buffet

Minimum of 50 Guests

Includes Beverage Station: Water, Coffee and Iced Tea

STARTERS/SALADS

Chili Con Queso and Salsa with Tortilla Chips

Chopped Mexican Salad

w/Roasted Peppers, Corn, Black Beans, Avocado Ranch Dressing

Tomato Cucumber Salad with Cilantro Vinaigrette

ENTRÉES

Choice of Two or Three

Marinated Beef Fajitas

Grilled Chicken Fajitas

Cilantro Chicken Enchiladas

Chicken Enchiladas w/Sour Cream Sauce & Red Sauce Drizzle

Beef Taco Bar w/Traditional Accompaniments

Carne Asade Street Taco w/Cilantro, Onion, Salsa

Verde Blackened Mushroom Street Taco

w/Portobello, Pico, Avocado Crema, Cotija, Shredded Radish

VEGETABLES AND BREADS

Charro Beans or Refried Beans with Jack Cheese

Spanish-Style Rice with Roasted Poblanos

Flour Tortillas

ADD DESSERTS

Choice of One

Tres Leches Cake | Key Lime Tart | Cinnamon Sopapillas

Taste of Texas Buffet

Minimum of 50 Guests

Includes Beverage Station: Water, Coffee and Iced Tea

SALADS

Choice of Two

Texas Field Greens with Assorted Dressings

Tomato Cucumber Salad

Twice-Baked Potato Salad

Fruit Salad

House-made Jicama Coleslaw

ENTRÉES

Choice of Two or Three

Smoked Chicken with Roasted Onions, Peppers and Jalapeño

Slow-Smoked Beef Brisket

Texas Barbecue Pork Ribs

Smoked Regular or Jalapeno Sausage Links

Pulled Pork with Orange Habanero BBQ Sauce

Low Country BBQ Shrimp and Grits

Chicken Fried Steak with Country-style Gravy

VEGETABLES AND BREADS

Ranchero Beans | Chili Mashed New Potatoes

Roasted Corn with Bacon and Pepper Butter

Cornbread Muffins and Texas Toast

ADD DESSERTS

Choice of One

Texas Bourbon Pecan Pie | Homestyle Chocolate Cake | Fresh Fruit Cobbler



Hill Country Buffet

Minimum of 50 Guests

Includes Beverage Station: Water, Coffee and Iced Tea

SALADS

Hills Signature House Salad with Assorted Dressings and Condiments

Spinach Salad - Tear Drop Tomatoes, Grilled Mushrooms, Bacon Vinaigrette

ENTRÉES

Choice of Two or Three

Green Tea Crusted Tilapia with Ginger Butter Sauce

Horseradish and Black Pepper Crusted Prime Rib with Natural Au Jus

Jack Daniels Chicken Breast with Bourbon Reduction, Wild Mushrooms

Chicken Parmesan with Jalapeno Lime Cream Sauce

Pecan Crusted Chicken with Raspberry Coulis

Stuffed Chicken Florentine filled with Spinach, Basil and Ricotta Cheese

Sweet Tea Brined Pork Loin with Granny Smith Apple Chutney

Herbed Roasted Beef Tenderloin with Caramelized Cipollini Onions, Demi Glaze

Blackened Atlantic Salmon with White Grain Mustard Cream

Blackened Mahi-Mahi with Ancho Citrus Jus

Spinach Ricotta Gnocchi

w/Spinach, Fresh Garlic, Toasted Pine Nuts, Oven-roasted Tomato Cream Sauce

Chef's Choice of Starch and Vegetables

Freshly Baked Rolls and Butter

ADD DESSERTS

Choice of One

New York Style Cheesecake w/Raspberry Reduction | Bananas Foster Bread Pudding

Chocolate Decadence Cake | Assorted Cake and Pies

CHIFFS



Late Night Bites

SAVORY BITES

Classic Beef Sliders
Sharp Cheddar, Pickle, Ketchup

Breakfast Tacos: Choose (2)
Bacon, Egg and Cheese
Sausage, Egg and Cheese
Potato, Egg and Cheese
Chorizo, Egg and Cheese
Beans and Cheese
Brisket, Egg, and Cheese (add .50)
Served with The Hills Homemade Salsa

Honey Butter Fried Chicken Biscuit

Mini Grilled Cheese and Tomato Soup Sips

Warm Soft Pretzels
Beer Cheese

SWEET BITES

Cookies and Milk
Warm Chocolate Chip Cookies, Oreos, Snickerdoodles,
Ice Cold Milk and Chocolate Milk

Coffee and Donuts

Build Your Own S'mores Station
Graham Crackers, Hershey's Chocolate Bars & Marshmallows



Non Alcoholic Beverages

Coffee or Iced Tea
Hot Tea
Flavored Iced Tea
Assorted Soda
Bottled Water
Fiji Bottled Water
Assorted Juices
Flavored Tea Station
Lemonade or Punch

Ask your Private Events Director about other fun options
such as a Gourmet Coffee or Hot Chocolate Station,
as well as Fruit-Infused Water Stations.



Alcoholic Beverages

ON CONSUMPTION

Domestic Beer

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

Keg of Domestic Beer

Imported/Specialty Beer

Blue Moon, Corona, Dos Equis, Heineken, Shiner Bock

Keg of Imported/Specialty Beer

House Wine

Three Thieves Pinto Grigio, Tunnel of Elm Chardonnay, La Vielle Ferme Rose, Three Thieves Pinot Noir, Tunnel of Elm Cabernet Sauvignon

House Champagne/Sparkling Wine

Lunetta Prosecco, Freixenet Sparkling

Champagne Punch

House Liquors

Conciere Vodka, Conciere Gin, Conciere Whiskey, Conciere Scotch, Conciere Rum, Conciere Tequila

Call Liquors

Absolut Vodka, Absolut Citron, Deep Eddy's Vodka, Deep Eddy's Lemon Vodka, Deep Eddy's Ruby Red, Tito's Vodka, Beefeater Gin, Jim Beam Bourbon, Bulleit 95 Rye Whiskey, J&B Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Myer's Dark Rum, Hornitos Reposado Tequila, Kahlua

Premium Liquors

Grey Goose Vodka, Hendrick's Gin, Jack Daniel's Whiskey, Dewards White Label Scotch, Bacardi Rum, Milagro-Blanco Tequila, Bailey's Chambour, Cointreau, DeKuyper, Kahlua

Super Premium Liquors

Hendrick's Gin, Knob Creek Bourbon, Glenlivet 12 Year Single Malt Scotch, Patron Silver, Captain Morgan Rum, Disaronno

\$125 Bartender Fee Applies

*We recommend 1 Bartender for every 75 guests

Bar items, packages, and pricing are subject to change without notice. For your convenience, the Club will add a 22% service charge and a local state sales tax to all food and beverage purchases. All prices are subject to change

Alcoholic Beverages

BAR PACKAGES

All packages include soft drinks served through the bar.

Packages do not include passed or signature beverages.

Enhancement options available upon request.

Include a passed Champagne toast at an additional \$3 per guest.

THE PAR PACKAGE

Beer, Wine and Champagne

2, 3, 4, or 5 hours

THE TEE PACKAGE

House Level Mixed Beverages,

Beer, Wine and Champagne

2, 3, 4, or 5 hours

THE FAIRWAY PACKAGE

Call Level Mixed Beverages,

Beer, Wine and Champagne

2, 3, 4, or 5 hours

THE ACE PACKAGE

Premium Level Mixed Beverages,

Beer, Wine and Champagne

2, 3, 4, or 5 hours

NON-ALCOHOLIC BEVERAGE PACKAGE

(for your guests under 21)

Soda, Bottled Water, Tea, Punch or Lemonade

Add a Signature Cocktail to Your Package

\$125 Bartender Fee Applies

*We Recommend 1 Bartender for every 75 guests



CASH BAR

All packages include soft drinks served through the bar.

Packages do not include passed or signature beverages.

Enhancement options available upon request.

Include a passed Champagne toast at an additional \$3 per guest.

Domestic Beer | \$9 per beverage/drink ticket

Imported/Specialty Beer | \$10 per beverage/drink ticket

House Wine | \$13 per glass/drink ticket

Lunetta Prosecco, Three Thieves Pinto Grigio, Tunnel of Elm Chardonnay, La Vielle Ferme Rose, Three Thieves Pinot Noir, Tunnel of Elm Cabernet Sauvignon

House Champagne | \$13 per glass/drink ticket

House Liquors | \$13 per beverage/drink ticket

Conciere Vodka, Conciere Gin, Conciere Whiskey, Conciere Scotch, Conciere Rum, Conciere Tequila, Deep Eddy Vodka, Fireball, Seagram's 7, Baileys

Call Liquors | \$14 per beverage

Absolut Vodka, Absolut Citron, Deep Eddy's Vodka, Deep Eddy's Lemon Vodka, Deep Eddy's Ruby Red, Tito's Vodka, Beefeater Gin, Jim Beam Bourbon, Bulleit 95 Rye Whiskey, J&B Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Myer's Dark Rum, Hornitos Reposado Tequila, Kahlua

Premium Liquors | \$15 per beverage

Grey Goose Vodka, Hendrick's Gin, Jack Daniel's Whiskey, Dewards White Label Scotch, Bacardi Rum, Milagro-Blanco Tequila, Bailey's Chambourd, Cointreau, DeKuyper, Kahlua

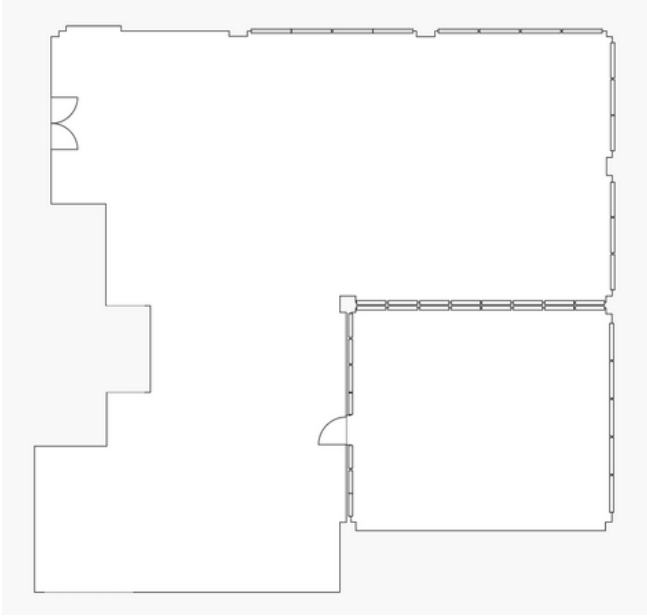
Ask your Private Events Director for any other selections

\$125 Bartender Fee Applies

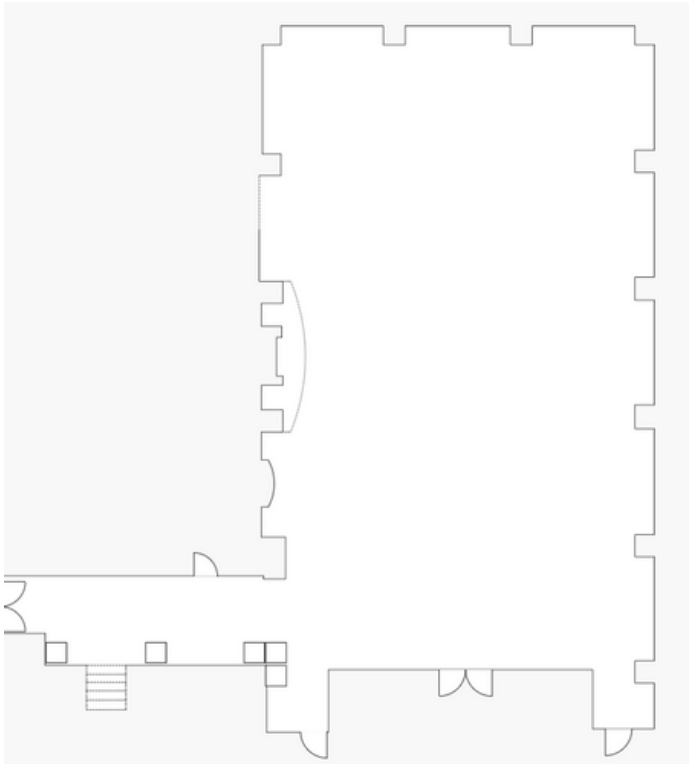
***We Recommend 1 Bartender for every 75 guests**

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Floorplans



THE HILLS
WATERFALL
BALLROOM



THE
BALLROOM AT
FLINTROCK
FALLS

Frequently Asked Questions

Do you have to be a Member of the Club to have a Wedding Ceremony and/or Reception here?

No, but having a Member sponsor your event will reduce your facility rental fee.

What is the Food and Beverage Minimum?

It is the minimum amount you are required to spend on food (hors d'oeuvres, buffet and plated dinner) and beverage (alcoholic and non-alcoholic). The total of these two combined, before tax and service fee, must meet or exceed this amount. The Food and Beverage minimum does not include equipment or services.

Does the club require me to have a wedding planner the day of my wedding?

Yes, we do require full planner or a day of coordinator

Does the club provide decorations or centerpieces?

No, all decor and table arrangements are up to you.

Does the club provide my wedding cake?

The wedding cake is the one food item not provided by the Club. You are more than welcome to use any licensed cake vendor that you choose. Please see the vendor list for suggestions.

What linens are provided on the tables?

We provide white or black lap-length linens and napkins available to you at no fee. Specialty linens are available at an additional charge.

How many people can be seated at each table?

A 66" round seats 8-10 people.

Where are the bridal changing quarters located?

The bride and bridesmaids may get dressed in the Ladies Locker Room two to three hours prior to the ceremony. The groom and his groomsmen need to arrive at the Club already dressed.

Do we need to bring our own toasting flutes and cake servers?

You may bring your own, but the club does have standard champagne flutes and cake servers available.

Frequently Asked Questions

Is there a fee to have my bridal portrait or engagement pictures at the Club?

No, as long as your ceremony and/or reception is booked with us. Arrangements must be made with the Private Events Director.

What size is the dance floor?

Our standard dance floor is 15' x 15'.

Are tastings of the menu items provided by The Hills Country Club?

Ask your Private Events Director to schedule a tasting after you book with us. We need two weeks notice, and tastings are normally scheduled Wednesday – Friday at non-peak meal times. Limit of two people; each additional guest is a \$30.00 per person fee.

What items may be thrown or used during the bride and groom's grand exit?

Flower petals may be thrown inside and outside. Bubbles may be used outside only. Birdseed, rice, confetti or silly string are not allowed. Sparklers are allowed if you bring your own sparkler buckets and sand.

How late can my reception last?

The Club closes at midnight. Receptions may be extended until 2am for an additional fee.

What happens if it rains?

No later than 12pm the day of the wedding, the Club will make the decision on whether to hold the ceremony indoors or outdoors.

When may I have my rehearsal?

Rehearsals may be scheduled for one hour.

Your Private Events Director will determine the location, date and time of the rehearsal.

Will the Private Events Director be there for my wedding?

A member of the sales team will be on site for your ceremony and/or reception through dinner service. Your banquet captain will work with your wedding planner to make sure your special day runs smoothly.



Other Wedding Events

REHEARSAL DINNERS

BRIDAL SHOWERS

BRIDESMAIDS LUNCHEONS

ENGAGEMENT CELEBRATIONS

GROOMSMEN GOLF OUTINGS

POST-WEDDING BRUNCH

Bridal Suite Menu

THE HILLS

Seasonal Fruit Display w/Fruit Dip
Charcuterie Board w/Crackers

THE WATERFALL

Seasonal Fruit Display w/Fruit Dip
Charcuterie Board w/Crackers
Tea Sandwiches: Finger Sandwich Selection of Mini Chicken
Salad Croissant/Pimento Cheese Linzer
Traditional Hummus with Assorted Fresh Crudités

THE QUEEN

Seasonal Fruit Display w/Fruit Dip
Charcuterie Board w/Crackers
Tea Sandwiches: Finger Sandwich Selection of Mini Chicken
Salad Croissant/Pimento Cheese Linzer
Traditional Hummus with Assorted Fresh Crudités
Miniature Selection of Desserts: Macaroons, Lemon Squares,
Chocolate Cakes Bites



ARTISANAL PASTRIES

Chef's Selection Fresh Baked Pastries:
Muffins/Scones/Croissants/Breakfast Breads

BEVERAGES

Coffee or Freshly Brewed Iced Tea
Freshly Squeezed Orange Juice
House Bubbly (Prosecco or Sparkling)



THE HILLS COUNTRY CLUB
26 CLUB ESTATES PARKWAY
AUSTIN, TX 78738

FLINTROCK FALLS CLUBHOUSE
401 JACK NICKLAUS DRIVE
AUSTIN, TX 78738

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