



ROYAL OAKS

*Country Club*

# *Wedding Planner*



*The Royal*

EXPERIENCE

# *Plated Dinner Packages*

*Plated Packages require a minimum of 50 Guests*

## *Fleur de Lis Wedding Package*

*Includes Two Passed Hors d'oeuvres, Choice of Soup or Salad,  
Single Entrée, Starch & Vegetable,  
Fresh Baked Rolls with Sweet Butter*

*\$48 per person*

## *Royal Wedding Package*

*Includes Two Passed Hors d'oeuvres, Choice of Soup or Salad,  
Duet Entrée, Starch & Vegetable,  
Fresh Baked Rolls with Sweet Butter*

*\$62 per person*

## *Platinum Wedding Package*

*Includes Two Passed Hors d'oeuvres, Choice of Soup or Salad,  
Duet Entrée, Starch, Vegetable, Fresh Baked Rolls with  
Sweet Butter and Two Late Night Treats.  
Also Includes Specialty Linen Upgrade, Chiavari Chairs and Up Lighting*

*\$100 per person*

# *Butler Passed Hors d'oeuvres*

## *Cold Hors d'oeuvres*

*spinach-artichoke and sundried tomato cups  
black and white sesame seed ahi tuna on fried wonton  
rice paper shrimp spring roll with peanut dipping sauce  
deviled egg with caviar  
herb goat cheese with tomato bruschetta  
salmon poke with wonton crisp  
foie gras mousse in mini phyllo cups  
mini caprese skewers with balsamic glaze  
curry chicken salad in cucumber cups  
prosciutto and melon crostini with balsamic glaze*

## *Hot Hors d'oeuvres*

*mini chicken cordon bleu pastries  
chicken empanadas with sour cream  
hot seared blackened shrimp with green goddess dip  
mini crab cakes with cajun remoulade  
mini beef wellingtons  
bacon wrapped shrimp  
lobster empanadas with white wine butter sauce  
new zealand lamb loli chops with chimichurri (mkt)  
chicken teriyaki or shrimp dumplings with teriyaki glaze  
korean bbq beef satay with sweet chili-vanilla sauce  
balsamic chicken salad crostini  
florentine stuffed mushroom  
asiago asparagus phyllo rolls*

# *Soups*

## *Cream of Wild Mushroom Bisque*

*A medley of Sautéed Wild Mushrooms Blended with Fresh Herbs and Cream*

## *Vine Ripened Tomato and Basil*

*Oven Roasted Plum Tomatoes, Spring Onions,  
Fresh Basil and a Touch of Cream, Coarsely Blended*

## *Southwest Chicken Tortilla*

*Pulled Roasted Chicken Sautéed with Black Beans, Corn, Tomatoes,  
Peppers and Onions, Stewed in a Corn Tortilla Broth*

## *Seafood Gumbo*

*Seafood Stock, Onions, Green Peppers, Okra, Tomato, Shrimp, Clams  
and Crabmeat Served with White Rice*

## *Lobster Bisque*

*Rich Lobster Soup Garnished with Lobster Meat, Chives and Artisan Croutons*

## *Butternut Squash Bisque*

*Roasted Butternut Squash pureed with Fresh Cream  
Garnished with Cinnamon Croutons*

## *Carrot Ginger*

*Caramelized Baby Carrots, Onions and Fresh Ginger, Lightly Pureed with Fresh Cream*

# *Salads*

## *Royal Oak's House Salad*

*Crisp Greens, Applewood Smoked Bacon, Shaved Parmesan Reggiano,  
Candied Pecans, Teardrop Tomatoes and Aged Balsamic Vinaigrette*

## *Caesar Salad*

*Hearts of Baby Romaine Lettuce Leaves, Hand Shaved Parmigiano-Reggiano,  
Artisan Croutons and Club-made Caesar Dressing*

## *Classic Caprese Salad*

*Fresh Mozzarella, Beefsteak Tomatoes, Fresh Basil Leaves, Olive Oil  
and a Drizzle of Aged Balsamic Syrup*

## *Fleur de Lis Salad*

*Crisp Greens, Mandarin Oranges, Goat Cheese Crumbles, Strawberries,  
Candied Pecans and Champagne Vinaigrette*

## *Iceberg Wedge Salad*

*topped with blue cheese crumbles, applewood smoked bacon, diced red onion,  
teardrop tomatoes and blue cheese dressing*

# *Single Entrees*



## *Pecan Crusted Chicken Breast*

*whole grain mustard beurre blanc, sweet potato gratin, sautéed broccolini*

## *Pan Seared Peppercorn Flat Iron Steak*

*Pan Seared and Served with a Red Wine Demi and Topped  
with Tobacco Onion Rings*

## *Lemon Thyme Roasted Cornish Game Hen*

*natural roasting jus, wild rice blend, asparagus bundle*

## *Cedar Plank Salmon*

*scampi butter, toasted israeli cous cous, balsamic roasted brussels sprouts*

## *Crabmeat Stuffed Grouper*

*With Piccata Sauce*



*\* Upgrade to one of the following entrees for an additional \$10 per person \**

## *Grilled Ribeye Steak*

*12 oz. Grilled Ribeye with Horseradish Demi-Glacé*

## *Grilled Filet of Beef Tenderloin*

*8 oz. Grilled Beef Tenderloin, Gorgonzola Blue Cheese Crust and Port Wine Reduction*

# *Duet Entrées*



## *Filet & Fish*

Grilled 4oz Petit Filet with Green Peppercorn Demi,  
Chilean Sea Bass with Jalapeno Beurre Blanc  
served with boursin whipped potatoes, sautéed tri color carrots

## *Filet & Chicken*


Grilled 4oz Petit Filet with Port Wine Demi,  
Herb Scented Chicken Breast with Roasted Garlic Jus  
served with sweet corn pudding, haricot vert bundles

## *Filet & Shrimp*

Grilled 4 oz. Petite Filet Herb Butter with Syrah Reduction  
Crabmeat stuffed Black Tiger Shrimp with a Lemon-Chive Beurre Blanc  
served with truffle whipped potatoes, grilled asparagus

## *Filet & Crab Cake*

Grilled 4oz Petit Filet with porcini mushroom demi,  
Maryland Style Crab Cake with lemon-chive beurre blanc  
served with parmesan cheese risotto, spinach and feta stuffed tomato



\* Upgrade to the following duet entree for an additional \$10 per person \*

## *Filet & Lobster*

Grilled 4 oz. Petite Filet topped with Herb Butter with Syrah Reduction  
Broiled Lobster Tail with Dill Butter

# *Late Night Treats*

Give your guests an unexpected treat during the last hours of your event!

Minimum 50 Guests Required or as Noted

\$10 per person

Choice of 2 items:

*Mini Sliders*

with and without cheese

*French Fries*

served in a shot glass with ketchup

*Mini Cuban Sandwiches*

*Mini Peanut Butter and Jelly Sandwiches*

*Mini Corn Dogs*

*Freshly Baked Sugared Donut Holes*

*Breakfast Tacos*

*Mini Pizza*



# *Dinner Buffet Selections*

*All Buffets Include Two Butler Passed Hors d'oeuvres*

## *Royal Oaks Buffet*

### **Royal Oaks House Salad**

*Crisp Greens, Applewood Smoked Bacon, Shaved Parmesan Reggiano, Candied Pecans,  
Teardrop Tomatoes and Aged Balsamic Vinaigrette*

### **Grilled Flat Iron Steak, Tobacco Onions**

*Pan Seared and Served with a Red Wine Demi and topped with Tobacco Onion Rings*

### **Pesto Crusted Salmon Drizzled with Balsamic Vinegar Glaze**

*Atlantic Salmon Drizzled with a Balsamic Glaze*

### **Stuffed Balsamic French Cut Chicken**

*Balsamic Marinated, Stuffed with Herb Goat Cheese and Pan Seared with Roasted Garlic Jus*

### **Fresh Sauté of Seasonal Vegetables**

### **Yukon Gold Mashed Potatoes**

*\$48 per person*

## *Italian Buffet*

### **Classic Caesar Salad**

### **Caprese Salad**

*Mozzarella, Beefsteak Tomatoes, Fresh Basil Oil, drizzled with Aged Balsamic Syrup*

### **Chicken Marsala**

*Lightly Sautéed Chicken Breast topped with Wild Mushrooms and Marsala Wine Sauce*

### **Fettuccine de Mare**

*Sautéed Scallops, Shrimp and Calamari tossed with Bell Peppers,  
Tomatoes and Fresh Basil in a Pink Vodka Sauce*

### **Grilled Italian Vegetables**

*drizzled with Extra Virgin Olive Oil and Balsamic Vinegar*

### **Roasted Garlic Smashed Yukon Potatoes**

### **Garlic Bread Sticks**

*\$49 per person*

## *Texas BBQ Buffet*

### **Club Crafted Potato Salad**

### **Club Crafted Cole Slaw**

### **BBQ Beef Brisket**

### **Southern Fried Chicken Breast**

### **Baked Beans**

### **Corn Cobbett's with Sweet Cream Butter**

### **Jalapeno Cheese Bread**

*\$44 per person*

# *Dinner Stations*

## *Domestic and Imported Cheese Display*

Brie, Roquefort, Goat Cheese, Boursin, Sharp Cheddar and Other Specialty Cheeses, Carr's Crackers,  
Sliced Flatbreads and Breadsticks

\$12 per Person

## *Sliced Fresh Fruit*

With Seasonal Berries

\$5 per Person

## *Taste of Mediterranean*

Olive Tapenade, Sun Dried Tomato Spread, Tomato, Mozzarella and Basil Bruschetta  
Fresh Crafted Hummus and Spinach Artichoke Dip, Served with Homemade Breadsticks, French  
Baguettes and Carr's Crackers

\$9 per Person

## *Antipasto Display*

Assorted Italian Meats and Cheeses, Grilled Roasted Vegetables, and Marinated Olives

\$16 per Person

## *Seafood Bar Display*

Iced Chilled Shrimp, Crab Claws, Oysters on the Half Shell

Lemon Wedges and Cocktail Sauce

Displayed on Ice

\$24 per Person

## *Iced Chilled Shrimp Display*

With Fresh Lemon, Cocktail Sauce, Louie Sauce

\$12 per Person

## *Fresh Vegetable Crudité's*

Herb Buttermilk and Blue Cheese Pecan Dips

\$5 per Person

# *Dinner Stations*

## *Carved Roasted Beef Tenderloin*

creamed horseradish, whole grain mustard and silver dollar rolls

**Requires a Chef de Cuisine per Station @ \$100 per Chef**

\$24 per person

## *Carved Pepper Crusted Prime Rib*

au jus, creamed horseradish, grain mustard and silver dollar rolls

**Requires a Chef de Cuisine per Station @ \$100 per Chef**

\$21 per person

## *Carved New Zealand Rack of Lamb*

served with chimichurri and mint jelly

**Requires a Chef de Cuisine per Station @ \$100 per Chef**

\$32 per person

## *Carved French Cut Turkey Breast*

served with turkey gravy, orange cranberry relish

**Requires a Chef de Cuisine per Station @ \$100 per Chef**

\$14 per person

## *Cedar Plank Salmon*

with scampi butter

**Chef de Cuisine available @ \$100 per Chef / per station**

\$16 per person

## *Shrimp and Grits*

gulf coast shrimp, creole seasonings and southern style grits

**Chef de Cuisine available @ \$100 per Chef / per station**

\$14 per person

# *Dinner Stations*

## *Salad Station*

Choice of one: Fleur de Lis Salad, Caesar Salad, Royal Oaks Salad

\$12 per person

## *Mashed Potato Martini Bar*

Whipped Yukon Gold Potatoes and Garlic Mashed Potatoes

Served with Assorted Toppings to Include:

Crisp Bacon, Scallions, Sour Cream, Cheddar Cheese and Bleu Cheese

\$8 per person

## *Mac and Cheese Bar*

Four Cheese Macaroni with Elbow Pasta

Truffle Mac and Cheese with Bowtie Pasta

Toppings: Bacon, Blue Cheese, Roasted Red Pepper, Scallions, Sautéed Mushroom

\$10 per person

## *Fajita Station*

Chips, Salsa and Queso

Marinated Beef and Grilled Chicken

Grated Cheddar Cheese, Fresh Guacamole, Shredded Lettuce, Pico de Gallo, Sour Cream,  
Sautéed Onions, Bell Peppers, Mexican Beans, Spanish Rice and Warm Flour Tortillas

**Chef de Cuisine available @ \$100 per Chef / per station**

\$25 per person

## *Royal Oaks Pasta Station*

Served with Garlic Bread

~Bowtie Pasta and Grilled Chicken, Sautéed with Sundried Tomatoes,

Artichoke Hearts, Black Olives in a Pesto Alfredo Sauce

~Penne Pasta and Baby Shrimp, Sautéed with Garlic, Fresh Basil, Mushrooms,

Asparagus Tips in a Plum Tomato Sauce

~Rigatoni Pasta Primavera, Sautéed with Seasonal Vegetables in an Alfredo Sauce

**Chef de Cuisine available @ \$100 per Chef / per station**

\$20 per person

# *Sweet Stations*

## *Classic Bananas Foster*

*Bananas Sautéed in Butter, Cinnamon, Brown Sugar, Banana Liqueur  
and Flamed with Dark Rum, Served over Vanilla Bean Ice Cream*

*Requires a Chef de Cuisine per Station @ \$100 per Chef*

\$10 per person

## *Ice Cream Sundae Bar*

*Chocolate and Vanilla Ice Cream*

*Assorted Topping Treats to Include:*

*Chocolate Sauce, Caramel Sauce, Cherries, Assorted Sprinkles,  
Crushed Oreo Cookies, Chopped Nuts, Gummy Bears and Whipped Cream*

\$8 per person

## *Mini Dessert Display*

*Mini Chocolate Petit Fours, Mini Lemon Bars, Mini Pecan Squares, Mini Fruit Tarts,  
Mini Éclairs, Mini Cannoli, Mini Cheesecake Squares, Chocolate Covered Strawberries, White Chocolate  
Mousse in Chocolate Cup, Mini Cream Puff, Mini Chocolate Fudge Cake*

\$12 per person – 3 Choices

\$16 per person – 5 Choices

## *Royal Oaks Candy Jar Bar*

*Your guests may select from different jars filled with their favorite candy.  
Offer them something chocolate, sweet or sour! Treat bags are included.*

**Select from the following: (Choice of 5 Items)**

*Sour Patch Kids, Plain M&M's, Peanut M&M's, Twizzler Bites, Gumballs,  
Gummy Worms, Reese's Pieces, Skittles, Hot Tamales, Jelly Beans,  
Mike and Ike, Lemon Drops, Candy Jewelry, Laffy Taffy  
Blow Pop and Jolly Ranchers*

\$8 per person

# Bar Packages

## Full Bar Package

The amount charged is based on the number of guaranteed adults or actual number in attendance, whichever is greater. A minimum of two hours is required and priced per person.

Includes Cocktails, Club White and Red Wine, Champagne,  
Domestic and Imported Beer, Juices, Soft Drinks and Mineral Water

### Club

### Call

### Premium

**Two Hour Package.....** @ \$22.00 / per person.....@ \$27.00 / per person.....@ \$32.00 / per person

**Three Hour Package...** @ \$32.00 / per person.....@ \$37.00 / per person.....@ \$43.00 / per person

**Four Hour Package.....**@\$37.00 / per person.....@ \$43.00 / per person.....@ \$48.00 / per person

## Wine, Beer and Soft Drink Package

The amount charged is based on the number of guaranteed adults or actual number in attendance, whichever is greater. A minimum of two hours is required and priced per person.

Includes Club White and Red Wine, Champagne,  
Domestic and Imported Beer, Juices, Soft Drinks and Mineral Water

**Two Hour Package.....** @ \$18.00 / per person

**Three Hour Package.....** @ \$24.00 / per person

**Four Hour Package.....** @ \$29.00 / per person

## Specialty Bar Selections

Charged on Consumption

### Signature Cocktails

Let our Beverage Manager create your own signature  
drink to be passed during cocktail hour

\$9 per drink

### Cordial Bar Selections

Kahlua, Drambuie, B&B, Grand Marnier  
Frangelico, Baileys Irish Cream, Amaretto di Saronno

\$10 per drink

Courvoisier VS

\$12 per drink

### Pre-Mixed Cocktails

Champagne Punch

Mimosas

Royal Oaks Bloody Mary's

\$60 per gallon

### Champagne Toast

Provide a champagne toast for all of your guests,  
with Novacento Sparkling Wine

\$32 per bottle

# *Alcohol Beverage Selections*

## *Club Brand Bar Selections*

*Captain Morgan Light Rum, Smirnoff 80 Vodka, Bombay Gin, Jim Beam Bourbon  
Seagram's 7 Blend, Dewar's Scotch, Jose Cuervo Gold Tequila  
Century Cellars Chardonnay, Canyon Road Cabernet Sauvignon  
Novacento Sparkling Wine  
Bud Light, Miller Lite, Coors Light, Stella Artois, Corona  
Assorted Soft Drinks*

## *Call Brand Bar Selections*

*Bacardi Gold Rum, Absolut Vodka, Beefeater Gin, Jack Daniels Bourbon  
Seagram's VO Blend, J&B Scotch, Cazadores Tequila  
Century Cellars Chardonnay, Canyon Road Cabernet Sauvignon  
Novacento Sparkling Wine  
Bud Light, Miller Lite, Coors Light, Stella Artois, Corona  
Assorted Soft Drinks*

## *Premium Brand Bar Selections*

*Bacardi 8 Rum, Grey Goose Vodka, Bombay Sapphire Gin,  
Maker's Mark Bourbon, Crown Royal Blend, Chivas Scotch, Cuervo 1800 Tequila  
Storypoint Chardonnay, Chateau Souverain Cabernet Sauvignon  
Veuve du Vernay Brut  
Bud Light, Miller Lite, Coors Light, Stella Artois, Corona  
Assorted Soft Drinks*

# *Additional Upgrades*

## *Chair Covers*

Chair Covers with Sashes  
\$8 per person

## *Specialty Linen Package*

Elegant Floor Length Table Cloths, Napkins, Chiavari Chairs  
and Elegant Cocktail Table Cloths  
\$10 per person

## *Custom Up-Lighting*

\$25.00 per LED Up-Lighting

# *Audio Visual Equipment*

Wireless Microphone.....	@ \$50.00
Lapel Microphone.....	@ \$50.00
LCD Projector.....	@ \$50.00
Projection Screen.....	@ \$40.00
55" LCD TV Includes Stand.....	@ \$200.00
Stage 6' X 8'.....	@ \$150.00



# Preferred Vendors

## *Entertainment*

### **Houston Memorable Events**

DJ Services and Event Lighting  
[www.houstonmemorableevents.com](http://www.houstonmemorableevents.com)  
(832) 212-3667

### **LG Entertainment**

Full Service DJ's and Event Lighting  
[www.lgentertainers.com](http://www.lgentertainers.com)  
(281) 407-7714

## *Floral and Decor*

### **Mandap Creations**

Couture Wedding & Event Designers  
[www.mandapcreations.com](http://www.mandapcreations.com)  
(832) 423-6003

### **Dream Bouquet**

Floral and Event Decor  
[www.dreambouquet.net](http://www.dreambouquet.net)  
(713)-383-6900

### **A Cut Above Florals**

Full Service Floral and Event Design  
[www.acutabov floralstudio.com](http://www.acutabov floralstudio.com)  
(281) 741-5207

## *Specialty Linens*

### **House of Hough**

Specialty Linens, Chair Treatments, and Decor  
[www.houseofhough.com](http://www.houseofhough.com)  
(281) 900-0900

### **EB, Inc**

Specialty Linens, Chair Treatments, and Decor  
[www.ebincevents.com](http://www.ebincevents.com)  
(281) 812-9587

## *Photographers*

### **MD Turner Photography**

Wedding and Event Photography  
[www.mdturnerphotography.com](http://www.mdturnerphotography.com)  
(713) 623-1980

### **C. Baron Photography**

Wedding Photography  
[www.cbaronphotography.com](http://www.cbaronphotography.com)  
(281) 774-8794

## *Bakeries*

### **Edible Designs by Jessie**

Specialty Cakes  
[www.edibledesignsbyjessie.com](http://www.edibledesignsbyjessie.com)  
(281) 556-5523

### **Susie's Cakes**

Specialty Cakes  
[www.susiescakes.com](http://www.susiescakes.com)  
(281) 493-3222

### **Cakes by Gina**

Specialty Cakes  
[www.cakesbyginahouston.com](http://www.cakesbyginahouston.com)  
(281) 495-9400

## *Hotel*

### **Hotel Sorella CityCentre**

Italian-inspired Luxurious Guest Rooms and Suites  
[www.hotelsorella-citycentre.com](http://www.hotelsorella-citycentre.com)  
(713) 973-1600

### **Houston Marriott Westchase**

Contemporary Hotel  
[www.marriott.com/HOUWM](http://www.marriott.com/HOUWM)  
(713) 978-7400

## *Wedding Coordinators*

### **Sarah Bett**

Wedding and Event Management/Design  
[www.eventsbysarah.com](http://www.eventsbysarah.com)  
(713) 202-1295

### **Rachel D'Annunzio**

Wedding/Event Planning and Design  
[www.wedandprosper.com](http://www.wedandprosper.com)  
(832) 779-7910

### **Ann Whittington**

Wedding Planning and Event Coordination  
[www.annevents.com](http://www.annevents.com)  
(713) 461-8424