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# THE GOLF CLUB FOSSIL CREEK

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AN EVENT LOCATION WORTH CELEBRATING  
CEREMONY & RECEPTION VENUE



3401 CLUBGATE DRIVE | FORT WORTH, TX | 76137

# THANK YOU...

for considering The Golf Club Fossil Creek for your wedding. It would be our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you on your special day.

The Golf Club Fossil Creek, convenient to downtown and located just north of the 35W and Loop 820 intersection, offers the ideal Fort Worth wedding location. Whether you are planning an intimate gathering or a grand celebration, our professional staff is dedicated to making it memorable. With our central location, fine amenities and world class service, The Golf Club Fossil Creek sets the highest standard for special events. The scenic setting, delicious food and extraordinary services will make you feel right at home.

At the heart of our southern hospitality, from dining with friends to elegant weddings, is our Modern Texas Hill-Country Designed Clubhouse. This expansive clubhouse stretches 25,000 sq. ft. and offers extensive golf course views. Our recently renovated Palmer Ballroom can seat up to 150 guests or provide mingling space for up to 250 for your reception. In addition, exchange your wedding vows surrounded by the towering live oak trees and lush greenery of our well-manicured lawns, or beneath the large picture windows of our Palmer Ballroom and no wedding would be complete without an exquisite meal designed by our experienced culinary staff.

Enclosed you will find more information about The Golf Club Fossil Creek's pricing, amenities, menus and more. Feel free to contact our Private Event professional at 817.847.1900 with any questions you may have. We are happy to help!

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# INCLUSIVE WEDDING SERVICES

## THE PACKAGE

Use of Bridal Suite up to 5 Hours prior to event  
30 Minutes of Ceremony time; Ceremony rehearsal time  
Outdoor Ceremony Site with White Garden Chairs OR Indoor Ceremony set with Banquet Chairs  
Palmer Ballroom Rental  
FULL BUFFET MEAL for each guest  
Full Service Staff, Cash Bar & Bartender

	<i>Saturday</i>	<i>Sunday - Friday</i>	<i>Additional Guests</i>
<b>Wedding Package Fee*</b>	\$5,000	\$4,500	\$20

\*Package rate is based on up to 100 guests

## PALMER BALLROOM

The newly remodeled ballroom with Austin stone accents and fireplace, large rustic chandeliers, and dramatic windows is the perfect space for your special event. The ballroom will seat up to 160 people indoors and up to 250 people between indoors and the use of our large three tiered patio that overlooks the well-manicured lawn and towering oak trees.

The Palmer Ballroom includes tables, chairs, linens in choice of white, black or ivory, dance floor, plate ware, glassware, flatware and centerpieces, which consist of an 12X12 mirror and glass hurricane, setup/ cleanup for 4 hours of rental time.

\*Additional linen colors available upon request, fees may apply

## SALES TAX & SERVICE CHARGE

A sales tax of 8.25% will be added to all banquet charges, an initial 20% service charge will apply to base package rate, and an additional 20% service charge will be added to all additional food and beverage services.



# BUFFET DINNER

Menus include iced tea & regular coffee and water and are served with warm rolls and butter balls.

## THEMED

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### **Southern Market**

Mixed Greens Salad with Assorted Toppings  
and Dressings  
Southern Style Coleslaw  
Chicken Fried Steak with Cream Gravy  
Herb Baked Chicken Breast  
Honey Glazed Carrots  
Cheesy Au Gratin Potatoes

### **Classic Italian**

Caesar & Mixed Greens Salad  
Grilled Sausage and Peppers  
Chicken Parmesan  
Butter Garlic Linguine Pasta  
Fresh Roasted Vegetables  
Garlic Breadsticks

### **Texas Spread**

Shredded Cole Slaw  
Mustard Potato Salad  
Smoked Chicken with Hickory BBQ Sauce  
Pulled Pork Shoulder  
Garlic Mashed Potatoes  
Market Fresh Green Beans with Bacon  
Southern Corn Bread

### **Traditional Fajita**

Tortillas Chips & Queso  
Marinated Beef and Chicken Fajitas  
Sautéed Peppers and Onions  
Spanish Rice & Charro Beans  
Pico de Gallo, Sour Cream, Guacamole, Salsa and  
Shredded Cheese  
Warm Flour Tortillas

# BUFFET DINNER

Menus include iced tea, regular & decaf coffee and water and are served with warm rolls and butter balls.

## BUILD YOUR OWN

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Choice of Caesar or Mixed Greens Salad

## ENTRÉES

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*Choose Two From the Following*

Herb Encrusted Chicken Breast Topped With a White Wine Lemon Sauce

Roasted Garlic & Rosemary Inside Round of Beef

Rosemary Roasted Pork Loin with White Cream Sauce

Stuffed Chicken Cordon Bleu served with Parmesan Cream Sauce

Herb Roasted Chicken, Herb Infused Cream Sauce

Grilled Beef Sirloin with Mushroom Demi Glaze

Pan Seared Chicken with White Wine & Garlic Reduction

Grilled Flat Iron Steak with Sautéed Peppers

Grilled Salmon Topped with Lemon Butter

Seared Tilapia Served with Mango Salsa

## SIDE SELECTIONS

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*Choose Two From the Following*

Garlic Whipped Potatoes

Au Gratin Potatoes

Rosemary Roasted Potatoes

Wild Rice

Green Bean Almandine

Sautéed Asparagus Spears

Honey Glazed Carrots

Seasonal Mixed Grilled Vegetables

# Hors D'oeuvres

Prices listed below are PER 100 PIECES and are subject to 8.25% tax and 20% gratuity.

## COLD HORS D'OEUVRES

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Cream Cheese & Black Bean Pinwheels	\$145
Olive Tapenade on Toasted Crostini	\$155
Pinwheel of Smoked Salmon and Herb Cream Cheese	\$145
Roasted Beef with Boursin Cheese	\$155
Tuscan Vegetable Skewers	\$144
Traditional Tomato Basil Bruschetta	\$145
Tomato Bruschetta on Toasted French Bread	\$135

## HOT HORS D'OEUVRES

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Chicken & Jack Cheese Quesadillas	\$160
Chinese Potstickers with Sweet & Sour Sauce	\$150
Spinach and Cheese Phyllo Pockets	\$145
Vegetable Egg Rolls with Honey Mustard Sauce	\$150
Petite Quiche Lorraine	\$145
Stuffed Jalapenos	\$145
BBQ Meatballs	\$160
Scallops Wrapped in Bacon	\$220
Mini Lump Crab Cakes	\$220
Crabmeat Stuffed Mushrooms	\$175
Beef or Chicken Teriyaki Skewers	\$180
Sweet Potato Cakes	\$145
Grilled Angus Beef Sliders	\$155
Santa Fe Chicken Eggrolls with Salsa	\$152
Coconut Chicken Strips	\$160
Ancho-Honey Glazed Prawns	\$220
Lobster Empanadas with Sweet Chile Aioli	\$185
Bite Size Mac and Cheese Cup	\$145
Buffalo Style Chicken Empanada with Blue Cheese Dip	\$155
Vegetable Spring Rolls with Sweet & Sour Sauce	\$145
Bacon Wrapped Garlic Shrimp	\$220
Coconut Shrimp	\$190

# HORS D'OEUVRES

All carving stations include Silver Dollar Rolls and condiments. \$50 attendant fee per attendant. Prices listed below are PER PERSON and are subject to 8.25% tax and 20% gratuity.

## GOURMET DISPLAYS

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Prices listed below are per person and are subject to 8.25% tax and 20% gratuity.

### Seasonal Crisp Vegetables \$6.00

In Season Farmer's Market Vegetable Display served with Creamy Ranch Dip

### Artisan Cheeses Display \$8.00

Domestic Cheeses served with Dry Roasted Nuts

### Fresh Fruit Display \$5.00

Strawberry Yogurt Dressing

## CARVING STATIONS

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All carving stations are served with silver dollar rolls, mayonnaise, Dijon mustard and horseradish

### Pepper Crusted Tenderloin of Beef

#### MARKET PRICE

Served with Roasted Sweet Shallot and Wildwood Mushroom Demi-glace

### Herb Infused Pork Loin \$8.00

### Roasted Inside Round of Beef \$12.00

Horseradish Cream, Natural Smoked Au Jus

### Roasted Prime Rib \$20.00

Horseradish Cream, Natural Smoked Au Jus

### Slow Roasted Turkey Breast \$8.00

Served with Cranberry Orange Relish

### Chipotle Glazed Seared Ham \$8.00

## HOT & COLD DISPLAYS

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Tri-colored Chips, Queso, Salsa & Guacamole	\$7.00
Tri-colored Chips & Fresh Cilantro Salsa	\$4.50
Spinach & Artichoke Dip with Grilled Pita Points	\$5.00
Roasted Red Pepper Hummus Dip with Tortilla Chips	\$4.50
Buffalo Chicken Dip with House Made Potato Chips	\$5.00

# HORS D'OEUVRES

All stations require a minimum of 25 guests. Prices listed below are PER PERSON and are subject to 8.25% tax and 20% gratuity.

## FUN STATIONS

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### **Bruschetta Station 16.00**

Offerings of Tomato Basil with Shaved Parmesan and White Balsamic Drizzle, Sliced Tenderloin with Horseradish Cream and Pico, Shredded Chicken and Pesto, Salmon with Cream Cheese and Capers

### **Mac N' Cheese Bar 10.00**

White Cheddar Cheese Macaroni, Broccoli, Scallions, Bleu Cheese Crumbles, Shredded Parmesan Cheese, Sour Cream, Chicken Bites, and Crumbled Sausage

### **Whipped Potato Bar 8.00**

Buttery Whipped Potatoes and all the fixings: Sautéed Mushrooms, Bleu Cheese Crumbles, Smoked Bacon, Fresh Scallions, Cheddar Cheese and Sour Cream

### **Shooter Station (Select Three) 14.00**

Shrimp Ceviche with Diced Avocado | Chicken Tortilla Soup Garnished with Tortilla Strips  
Tomato Basil Puree with Miniature Grilled Cheese | Baked Potato Soup and Bacon Wrapped Asparagus  
Beef French Onion Garnished with Gruyere Crouton

### **Quesadilla Station 10.00**

Grilled Beef Steak Fajita Quesadillas, Chicken Fajita Quesadillas and Spinach Quesadillas with Roasted Salsa, Guacamole, Sour Cream and Pico de Gallo

### **Italian Pasta Station 12.00**

Spicy Marinara and Garlic Alfredo Sauce. Penne and Farfalle Pastas with Parmesan Cheese, Crushed Red Pepper Flakes, Primavera Vegetables and Assorted Meats

### **Salad Station 7.00**

Build Your Own Caesar and Mixed Greens Salad Station with Assorted Seasonal Toppings and Dressings

### **Mexican Station (Select Three) 10.00**

Chicken Quesadilla Wedges, White Cheese Dip with Tortilla Chips, Fresh Guacamole with Tortilla Chips, Beef Empanadas or Mini Tacos

### **Asian Station (Select Three) 10.00**

Vegetable Spring Rolls, Chicken Fried Rice, Beef & Broccoli Kabobs, Chicken Teriyaki Kabobs, Chicken Pot Stickers or Chicken Egg Rolls



# PLATED DINNER

Menus include iced tea, regular & decaf coffee and water and are served with warm rolls and butter.  
Prices listed below are per person and are subject to 8.25% tax and 20% gratuity.

**15.00 PER PERSON FIRST 100 GUESTS/ 35.00 PER PERSON ADDITIONAL GUESTS**

## SALAD COURSE

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*Select one of the following salads. First course is included in the price of the entrée.*

### **Fossil Creek Mixed Greens**

Tomatoes, Cucumbers, Red Onions, Ranch and Balsamic Dressing

### **Traditional Caesar Salad**

Crisp Romaine, Grated Parmesan, Garlic Croutons and Caesar Dressing

### **Bistro Salad**

Field Greens, Candied Pecans, Crumbled Goat Cheese, Fresh Raspberries and Raspberry Vinaigrette

### **Fields of Berries & Greens**

Field Greens topped with Strawberries, Feta Cheese, Candied Pecans, and Balsamic Dressing

## MAIN COURSES

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*Select your main course for plated dinner service. All entrées served with choice of one starch and one vegetable.*

### **Herb Encrusted Chicken**

With Lemony White Wine Reduction

### **Grilled Beef Sirloin**

Mushroom Demi Glaze

### **Rosemary Roasted Pork Loin**

With White Cream Sauce

### **Pan Seared Chicken Breast**

Red Wine & Mushroom Reduction

### **Stuffed Chicken Cordon Bleu**

Served with Parmesan Cream Sauce

### **Grilled Pepper Steak**

Flat Iron Steak with Sautéed Peppers

### **Zinfandel Braised Beef Short Ribs**

Red Wine Demi-Glaze

### **Grilled Salmon**

Topped with Lemon Butter

### **Herb Roasted Chicken**

Herb Infused Cream Sauce

### **Seared Tilapia**

Served with Mango Salsa

## SIDE SELECTIONS

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Garlic Whipped Potatoes

Au Gratin Potatoes

Rosemary Roasted Potatoes

Wild Rice Pilaf

Green Bean Almandine

Sautéed Asparagus Spears

Honey Glazed Carrots

Seasonal Mixed Grilled Vegetables

# FROM THE BAR

Alcohol pricing is subject to 8.25% tax and 20% gratuity.

## OPEN BAR PACKAGES

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Bar packages may be purchased for your chosen length of time for ALL guests in attendance. Guests are charged per person regardless of the amount consumed. Guests under 21 years of age will be charged 7.00 per person for unlimited non-alcoholic beverages.

### Beer & Wine

Includes domestic & imported beers and house wines. May upgrade to 2<sup>nd</sup> or 3<sup>rd</sup> tier wines for an additional cost.

2 hours \$19                      3 hours \$22                      4 hours \$29

### Well Liquors, Beer & Wine

Includes call brand liquors, domestic & imported beers and house wines.

2 hours \$24                      3 hours \$28                      4 hours \$33

### Top Shelf Liquors, Beer & Wine

Includes top-shelf brand liquors, domestic & imported beers and 2<sup>nd</sup> tier wines.

2 hours \$26                      3 hours \$34                      4 hours \$42

### Premium Liquors, Beer & Wine

Includes premium brand liquors, domestic & imported beers and 2<sup>nd</sup> tier wines.

2 hours \$32                      3 hours \$39                      4 hours \$46

## OPEN CONSUMPTION BAR

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### Charged Per Beverage Consumed

All beverages consumed will be charged to the master bill. Host selects type of beverages and brand level to be offered. Each drink will be charged per individual drink. (See cash bar price list for more details.)

# FROM THE BAR

Alcohol pricing is subject to 8.25% tax and 20% gratuity.

## A LA CARTE

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Host may select kegs, bottles of wine or frozen drinks to be added to the master bill.

### 16 Gallon Kegs

Yields around 125 beers

Domestic Keg- 350.00 // Imported Keg- 425.00

### Wine & Champagne

Wine by the bottle (Serves Approx. 5 Glasses each): House 25.00 // 2<sup>nd</sup> Tier 28.00 // 3<sup>rd</sup> Tier 35.00

Champagne by the bottle: 26.00 // Champagne Toast 4.00 per person

### Frozen Drinks

Margarita, Strawberry Daiquiri, Pina Colada, Pink Lemonade, or Green Apple

One batch yields 60 drinks

Alcoholic- 350.00 // Virgin- 250.00

### DRINK TICKETS

Host purchases tickets, provided by The Golf Club at Fossil Creek, and host distributes up to four (4) drink tickets per person. Host will be charged on consumption rather than the number of tickets distributed. After the guests' tickets are used, a cash bar must be set up based on the cash bar guidelines.

Ticket Prices

6.00 per ticket good for domestic or imported beers and house wines

7.00 per ticket good for well brand liquors, domestic or imported beer and 2<sup>nd</sup> tier wines

## CASH BAR

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Guests are responsible for purchasing drinks. The host is responsible for a bartender fee at \$100.00 per bartender. Prices listed below INCLUDE 20% service charge.

### Priced Per Drink

Domestic Beer 5.00 // Imported Beer 6.00 // House Wine or Champagne 5.00

Well Liquor 6.00 // Top Shelf 8.00 // Premium 10.00

Soda, Bottled Water or Gatorade 3.00

# LIQUOR BRANDS

	Well	Top Shelf	Premium
Vodka	New Amsterdam	Smirnoff ABSOLUT Deep Eddie	Ketel One Stolichnaya Grey Goose
Gin	New Amsterdam	Beefeater	Bombay Sapphire Tanqueray
Whiskey / Bourbon	Kentucky Gentleman	Fireball Cinnamon Jack Daniel's Tennessee Jim Beam Kentucky Straight Templeton Rye	Knob Creek Crown Royal Crown Royal Regal Apple Marker's Mark Jameson Irish
Scotch	Clan MacGregor	Dewar's Monkey Shoulder	Chivas 12 Johnny Walker Red Glenlivet 12
Blended	Seagram's 7	Canadian Club Jack Daniel's	Crown Royal Jameson
Rum	Bacardi	Kraken Black Spice Don Q Mojito	Captain Morgan Malibu Coconut
Tequila	Jose Cuervo Gold	Hornitos Reposado	Patron Silver
Cognac			Courvoisier VSOP Hennessy VS
Cordials	DeKuyper	Amaretto Di Sorrano Bailey's Irish Cream Kahlua Rumchata	Grand Marnier Jagermeister

## BEER & WINE

### Domestic Beers

Bud Light, Coors Light, Miller Lite

### Premium Beers

Dos Equis, Shiner, Heineken, Ultra, Blue Moon

### 1st Tier Wines (House)

Sycamore Lane Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel, Novento Brut Champagne

### 2nd Tier Wines

BV Coastal Estates Pinot Grigio, Chardonnay, Merlot & Cabernet Sauvignon  
Woodbridge White Zinfandel & Brut Champagne

### 3rd Tier Wines

Trincherio & La Crema varietals: Pinot Grigio, Riesling, Sauvignon Blanc, Chardonnay, White Zinfandel, Pinot Nior, Merlot, Cabernet Sauvignon, Champagne, & Malbec

# GOOD TO KNOW

## Food and Beverage

All food and beverage served in The Golf Club at Fossil Creek is to be provided by the golf club. The golf club requires one menu for all guests. Dietary substitutes may be made in advance. Discounted menus may be offered for children 4 to 12 years old. The slicing and plating of wedding cakes is available at no additional charge.

All food items are subject to customary 20% service charge and 8.25% local sales tax. Alcohol is subject to a 20% service charge and 8.25% sales tax, food and beverage minimums are pre tax and gratuity. No alcoholic beverages may be brought onto or leave the premises. Due to state law, no one under 21 years of age will be served or sold alcoholic beverages.

## Facility Fees and Policies

The Event Coordinator will specify charges for the various facilities at Fossil Creek. Fossil Creek will provide 85" table linens and napkins in a variety of available colors, tables, chairs, plate ware, glassware and flatware. Fossil Creek may also provide a centerpiece, 8X8 mirror and glass hurricane for each table of seating. Host will provide one 6 to 9 inch tall pillar candle for each Fossil Creek centerpiece used.

Deliveries of entertainment and decorations must be coordinated with Fossil Creek's staff. All decorations are the responsibility of the host and must be removed immediately following the event. Any decorations not removed for Fossil Creek are subject to disposal. The use of confetti and glitter are prohibited on property.

## Cancellation Policy

In the event that a scheduled function has to cancel due to any reason and the cancellation falls within 30 days of the event, the full balance paid will be kept as cancellation fee.

## Venue Coordination

The Golf Club Fossil Creek does not supply a dedicated Event Coordinator. The Event Sales Director will assist in planning and arrangement of details pertaining to the venue, including but not limited to, menu selection, timeline, event setup and room diagrams. It is not required, however recommended, that someone be appointed to assist in the planning of decorations, ceremony and timeline coordination, as well as setup, cleanup/breakdown needs. We would be more than happy to supply recommendations for Wedding Coordination services.

## Deposits & Fees

A minimum deposit of \$1000 will be required to hold a specific date. This is a non-refundable fee. The deposit fee will be credited 1) towards any damages, if any, to the club property, then 2) to the balance owed at the end of the event.

The full balance must be paid seven (7) days prior to the scheduled function. By signing the Banquet Event Order, you are agreeing to provide payment in full. All deposits, fees and payments are non-refundable.

## Guarantees

An approximate guest count is required at the time of booking. Confirmation of the number of guests attending must be made no later than 10 days prior to the scheduled event. All charges will be based upon the guarantee, or the actual number of guests attending if greater than the guarantee. On parties in excess of fifty (50) guests, the club will prepare for 5% more than the guaranteed count. If the number in attendance exceeds this leeway, the Club will prepare additional meals if possible. The exact same meal can not always be guaranteed.

## Security

The golf club shall not assume responsibility for damage or loss of any merchandise or articles left in the club prior to or following a banquet or reception. The golf club reserves the right to require security for any event over 100 guests. The guest will be responsible for paying for security fees at a rate of \$200.00.