

THE GOLF CLUB AT
CINCO RANCH



Wedding Packages

The Golf Club at Cinco Ranch

23030 Cinco Ranch Blvd

Katy, Texas 77450

281-395-7868

All Inclusive Rental

\$3,500.00

The All Inclusive Rental includes area rental of an outdoor ceremony, cocktail hour and indoor wedding reception. The Venue can accommodate up to 280 guests and features a wedding ceremony site with beautiful market lights strung throughout with a wooden pergola sitting beneath the trees. The Terrace Cocktail Hour mirrors the ceremony across the lake with a beautiful water fountain on a large concrete area suitable for a bar and cocktail tables.

All Inclusive Rental Includes:

Trees Lakeside Ceremony Area
White Folding Chairs for Ceremony
Ceremony Rehearsal
(One hour, date guaranteed 30 days prior)
Cocktail Hour on the Terrace
With Water & Lemonade Station
Cocktail Tables
Reception Area for number of guests
60" Round Seating Tables
(Set for 8-10 guests)
Dance Floor Area
Cake Cutting & Display Service
Table Linens & Napkins
(in your color choice)
Mahogany Chiavari Charis
Gold or Silver Charger Plates

Choice of Rustic Wood Centerpieces or
Mirror Base Centerpieces
Additional 6 foot Tables for Gifts, Guest
Book, Place Cards, Cake & DJ
China Service: White Dinner Plates,
Silverware & Glassware
Champagne or Sparking Cider Toast
Coffee, Ice Tea & Soda
6 Hours of Event Time
(Ceremony, Cocktail Hour & Reception)
Food Tasting for Two



The Sunset Ballroom

\$1,500.00

The Sunset Ballroom is our indoor wedding and event space that overlooks our breathtaking and award winning golf course. The space features floor-to-ceiling windows that ensure a stunning view from any corner of the room. The Ballroom accommodates up to 280 guests for dinner and dancing and can be completely transformed to create your dream reception. The Sunset Ballroom is the perfect Space to host your indoor reception.

Sunset Ballroom Rental Includes:

Reception Area for number of guests

60" Round Seating Tables
(Set for 8-10 guests)

Dance Floor Area

Cake Cutting & Display Service

Table Linens & Napkins
(in your color choice)

Mahogany Chiavari Charis

Gold or Silver Charger Plates

Choice of Rustic Wood Centerpieces or Mirror
Base Centerpieces

Additional 6 foot Tables for Gifts, Guest Book,
Place Cards, Cake & DJ

China Service: White Dinner Plates, Silverware
& Glassware

Champagne or Sparking Cider Toast

Coffee, Ice Tea & Soda

4 Hours of Event Time

Food Tasting for Two



Bar Packages

HOSTED BEER & WINE PACKAGE - \$20 PER PERSON

Cash Bar Optional for Spirits

WHITE WINE

Pinot Grigio and Chardonnay

RED WINE

Cabernet Sauvignon and Merlot

DRAFT BEERS

Bud Light Draft

Zeigenbock Draft

One Seasonal Draft

One Saint Arnold Seasonal Draft

WELL BAR PACKAGE - \$25 PER PERSON

Includes House Wine & Draft Beers

WELL LIQUOR

CALL BAR PACKAGE - \$30 PER PERSON

Includes House Wine & Draft Beers

CALL LIQUOR

Vodka: Absolute, Titos, Deep Eddy

Rum: Bacardi, Malibu, Captain Morgan

Gin: Beefeaters, Tanquray

Whiskey/Scotch: Jack Daniels, Dewers, Knob C.

Tequila: Jose Cuervo, Casadarez

PREMIUM BAR PACKAGE - \$35 PER PERSON

Includes House Wine & Draft Beers

PREMIUM LIQUOR

Vodka: Grey Goose

Gin: Bombay Sapphire

Whiskey/Scotch: Johnny Walker Black, Crown Royal, Woodford Reserve

Tequila: Patron Silver

Add a Signature Drink to any package for \$3 per Guest

Add Wine Service during dinner for \$150

Additional Bar Set Up & Bartender \$100

Passed Hors d'Oeuvre Menu

\$25 PER PERSON

CHARCUTIE SPREAD

Includes all items:

Artisanal cheeses & charcuterie, crudités, housemade caramelized onion dip, dried fruit, pickled vegetables, house-marinated olives, maple cayenne nuts, rosemary water crackers, toasted baguette

HORS D'OEUVRES

Choose 5 passed items

- Crab Cake Bites** Fresh lump crab cakes tossed with a delicious blend of spices and herbs (GF, DF)
- Shrimp Ceviche** chopped red onion, chile, cilantro, cucumber, lemon & lime *contains shellfish (GF, DF)
- Italian Meatball Poppers** served on a toothpick in pomodoro sauce
- Crab Stack Tostadas** crab with avocado & mango salsa on a tortilla chip *contains fish (GF)
- Grilled Shrimp Skewers** glazed in a sweet and spicy raspberry habanero sauce (GF)
- Bruschetta** tomato, caper & garlic relish, fresh pesto & goat cheese on a baguette crostini (GF)
- Fried Chicken & Waffles** deep-fried slices of tender chicken served atop a mini waffle with butter
- Fried Mac & Cheese Bites** mac & cheese coated in breadcrumbs, fried & served with ranch dip
- Mini Beef Wellington** flaky puff pastry, savory beef tenderloin and tangy horseradish cream
- Cheesy Arancini (Italian Rice Balls)** parmesan risotto coated in breadcrumbs and deep-fried
- Caprese Skewers** fresh mozzarella, grape tomato, and basil topped with balsamic glaze (DF, V)
- Thai Chicken Satay** drizzled with peanut sauce *contains nuts (GF, DF)
- Mini Portobello Mushrooms** stuffed with Italian sausage, herbs & spices (DF)
- Traditional Greek Spanakopita** spinach & feta cheese folded in phyllo pastry triangle
- Tostones (Fried Plantains)** with Pineapple Salsa (DF)

DESSERTS

Choose 1

- Cookie Bar** snickerdoodles & chocolate crinkle cookies, peppermint bark with ice-cold milk
- Ice Cream Float Bar** guests select their preferred combination of ice cream and soda
- S'more Bar** fire sternos, skewers, marshmallow, graham crackers, hershey bars, peanut butter cups
- Ice Cream Sundae Bar** station with 4 ice cream flavors, various toppings and sauces

Plated Dinner Menu

\$42 PER PERSON

CHARCUTIE SPREAD

Includes all items:

Artisanal cheeses & charcuterie, crudités, housemade caramelized onion dip, dried fruit, pickled vegetables, house-marinated olives, maple cayenne nuts, rosemary water crackers, toasted baguette

HORS D'OEUVRES

Choose 3 passed items

Crab Cake Bites Fresh lump crab cakes tossed with a delicious blend of spices and herbs (GF, DF)

Shrimp Ceviche chopped red onion, chile, cilantro, cucumber, lemon & lime *contains shellfish (GF, DF)

Italian Meatball Poppers served on a toothpick in pomodoro sauce

Grilled Shrimp Skewers glazed in a sweet and spicy raspberry habanero sauce (GF)

Bruschetta tomato, caper & garlic relish, fresh pesto & goat cheese on a baguette crostini (GF)

Fried Mac & Cheese Bites mac & cheese coated in breadcrumbs, fried & served with ranch dip

Mini Beef Wellington flaky puff pastry, savory beef tenderloin and tangy horseradish cream

Cheesy Arancini (Italian Rice Balls) parmesan risotto coated in breadcrumbs and deep-fried

Caprese Skewers fresh mozzarella, grape tomato, and basil topped with balsamic glaze (DF, V)

Tostones (Fried Plantains) with Pineapple Salsa (DF)

SALAD

Choose 1

House Salad romaine and mixed greens with cucumbers, shaved parmesan cheese, grape tomatoes, and croutons. With choice of dressing.

Caesar Salad romaine, homemade croutons, and grape tomatoes in caesar dressing

Caprese Salad baby spinach, fresh mozzarella, plum tomato, fresh basil with balsamic dressing

Wedge Salad iceberg lettuce with bleu cheese crumbles, bacon, diced tomatoes, cheddar jack cheese blend & bleu cheese dressing

Strawberry Apple Pecan Spinach Salad fresh spinach, strawberries, sliced apples, candied pecans, bleu cheese crumbles & raspberry vinaigrette dressing

Orange Kale Salad kale blend, cabbage, fried noodles, mandarin oranges, cashews, red and green onions, sesame dressing, cilantro, and peanut sauce

ENTREES

Choose 2

Herb Pan Seared Atlantic Salmon with a lemon butter sauce (*GF, DF*)

Dijon and Parmesan Crusted Halibut topped with a Dijon and parmesan crust

Chilean Sea Bass paned seared with herbs, butter, white wine & lemon balsamic reduction

Peach Glazed Bone in Pork Chop glazed with white peaches

Braised Short Ribs slowly roasted, beautifully blended in a cognac sauce

Chef Carved Prime Rib cooked to desired temperature & hand carved by our chef

Steak Oscar filet cooked to desired temperature topped with crab meat and shrimp

Hunters Chicken whole roasted chicken with a tomato cream sauce

Stuffed Chicken Breast stuffed with spinach and parmesan cheese with a cream sauce

Chicken Marsala chicken breast in a mushroom white wine sauce

SIDES

Choose 2

Chef Justin's Risotto

Rosemary Roasted Red Potatoes

Honey Butter & Herb Glazed Carrots

Green Bean Almandine

Rainbow Cauliflower

Creamy Polenta

Sweet Potato Gratin

DESSERTS

Choose 1

Cookie Bar snickerdoodles & chocolate crinkle cookies, peppermint bark with ice-cold milk

Ice Cream Float Bar guests select their preferred combination of ice cream and soda

S'more Bar fire sternos, skewers, marshmallow, graham crackers, hershey bars, peanut butter cups

Ice Cream Sundae Bar station with 4 ice cream flavors, various toppings and sauces

DF = dairy free

GF = gluten free

V = vegetarian

Food Station Menu

\$34 PER PERSON

CHARCUTIE SPREAD

Includes all items:

Artisanal cheeses & charcuterie, crudités, housemade caramelized onion dip, dried fruit, pickled vegetables, house-marinated olives, maple cayenne nuts, rosemary water crackers, toasted baguette

HORS D'OEUVRES

Choose 3 passed items

Crab Cake Bites Fresh lump crab cakes tossed with a delicious blend of spices and herbs *(GF, DF)*

Shrimp Ceviche chopped red onion, chile, cilantro, cucumber, lemon & lime **contains shellfish (GF, DF)*

Italian Meatball Poppers served on a toothpick in pomodoro sauce

Grilled Shrimp Skewers glazed in a sweet and spicy raspberry habanero sauce *(GF)*

Bruschetta tomato, caper & garlic relish, fresh pesto & goat cheese on a baguette crostini *(GF)*

Fried Mac & Cheese Bites mac & cheese coated in breadcrumbs, fried & served with ranch dip

Mini Beef Wellington flaky puff pastry, savory beef tenderloin and tangy horseradish cream

Cheesy Arancini (Italian Rice Balls) parmesan risotto coated in breadcrumbs and deep-fried

Caprese Skewers fresh mozzarella, grape tomato, and basil topped with balsamic glaze *(DF, V)*

Tostones (Fried Plantains) with Pineapple Salsa *(DF)*

FOOD STATIONS

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Choose 2

Pasta Station

Pastas: bowtie, penne, & angel hair pasta

Sauces: marinara, alfredo, vodka sauce & pesto

Meat: sautéed shrimp, basil & herb meatballs, grilled marinated chicken and chopped bacon

Cheeses: pecorino romano, parmesan and gorgonzola cheese

Toppings: fresh chopped basil, parsley, rosemary, chopped garlic, black olives, cherry tomatoes, artichoke hearts, steamed broccoli, zucchini, fresh sliced mushrooms

Asian Stir Fry Station

Sautéed beef, chicken or shrimp and fresh garden vegetables soy sauce, ginger, garlic, and sesame seeds served with Chinese noodles

Mashed Potato Bar

Mashed potatoes served in a martini glass with all the best toppings to choose from shredded cheddar cheese, grilled onions and mushrooms, chopped broccoli, bacon bits, sour cream, chives, brown gravy and butter

Martini Mac & Cheese Bar

Homemade creamy macaroni and cheese, grilled ham bites, bacon bits, diced tomatoes, sour cream, scallions, grated cheddar cheese, sautéed onions and mushrooms served in martini glasses

Shrimp & Grits Station

Homemade creamy grits with sautéed seasoned shrimp served in martini glasses with the following side items for toppings: cheese, butter, bacon bits, diced tomatoes, ham, scallions and sautéed mushrooms

Fajita or Taco Station

Build your own fajita or taco hard and soft shell taco shells, flour tortillas ground beef, grilled tenderloin of beef, grilled chicken, and grilled shrimp, sautéed red and green peppers and onions, chopped lettuce, shredded cheese and tomatoes, jalapeños, sour cream and guacamole

DESSERTS

Choose 1

Cookie Bar snickerdoodles & chocolate crinkle cookies, peppermint bark with ice-cold milk

Ice Cream Float Bar guests select their preferred combination of ice cream and soda

S'more Bar fire sternos, skewers, marshmallow, graham crackers, hershey bars, peanut butter cups

Ice Cream Sundae Bar station with 4 ice cream flavors, various toppings and sauces

DF = dairy free

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V = vegetarian

Wedding Extras

PASSED SIGNATURE COCKTAILS \$8 PP++

Choose 2 Passed Signature Cocktails

Sangria	White or red wine, cranberry juice, cinnamon, cloves, brandy, Grand Marnier
Hot Buttered Rum	Dark Rum, allspice, cinnamon, nutmeg, brown sugar, simple syrup, dash of vanilla
The Bourbon Cider	Bourbon, apple cider, fresh lemon, cinnamon & Canton Ginger Liqueur
Pomegranate Sparkler	Sparkling wine, Hendrick's Gin, pomegranate juice, rosemary simple syrup, rosemary sprig garnish
Passion Fruit Rum Punch	Big bowl o'liquor

SPIKED DRINK STATIONS \$6 PP++

Spiked Hot Chocolate Bar	crushed candy canes, cinnamon whipped cream, chocolate sauce, caramel sauce, and marshmallows Guest's choice: Bourbon, Rum, Whiskey OR Bailey's
Spiked Cider Bar	cinnamon sticks, nutmeg, caramel sauce, and apples Guest's choice: Bourbon, Rum, Whiskey OR Bailey's
Spiked Coffee Bar	assorted seasonal coffee creamers sauce Guest's choice: Bourbon, Rum, Whiskey OR Bailey's

FOOD STATIONS AND BARS

Food additions to make cocktail hour special

Asian Stir Fry Station	Sautéed beef, chicken or shrimp and fresh garden vegetables soy sauce, ginger, garlic, and sesame seeds served with Chinese noodles \$16 PP++
Mashed Potato Bar	Mashed potatoes served in a martini glass with all the best toppings to choose from shredded cheddar cheese, grilled onions and mushrooms, chopped broccoli, bacon bits, sour cream, chives, brown gravy and butter \$12 PP++
Martini Mac & Cheese Bar	Homemade creamy macaroni and cheese, grilled ham bites, bacon bits, diced tomatoes, sour cream, scallions, grated cheddar cheese, sautéed onions and mushrooms served in martini glasses \$10 PP++
Shrimp & Grits Station	Homemade creamy grits with sautéed seasoned shrimp served in martini glasses with the following side items for toppings: cheese, butter, bacon bits, diced tomatoes, ham, scallions and sautéed \$14 PP++
Fajita or Taco Station	Build your own fajita or taco hard and soft shell taco shells, flour tortillas ground beef, grilled tenderloin of beef, grilled chicken, and grilled shrimp sautéed red and green peppers and onions, chopped lettuce, shredded cheese and tomatoes, jalapeños, sour cream and guacamole \$15 PP++
Carving Station	spiral ham or turkey carving station, served with cranberry sauce and gravy \$17 PP++

SWEET TREAT BARS

Dessert additions with a nostalgic feel but grown up presentation

Cookie Bar	brown butter snickerdoodles, chocolate crinkle cookies, meringue trees & peppermint bark served with ice-cold milk \$3 PP++
Ice Cream Float Bar	guests select their preferred combination of ice cream and soda \$4 PP++ ** Add either bourbon or rum for \$5 PP ++
S'more Bar	fire sternos, skewers, marshmallow, graham crackers, hershey bars, peanut butter cups \$3 PP++
Ice Cream Sundae Bar	station with 4 ice cream flavors, various toppings and sauces. PRICING DEPENDENT ON GUEST COUNT