



WEDDING MENUS
AT DEERWOOD CLUB



DEERWOOD CLUB



CEREMONY DETAILS

ALL CEREMONIES INCLUDES

- 1 Hour use of ceremony location
- 4 Hour use of bridal changing area in Ladies Locker Room
- 100 White Padded Garden Chairs **Additional chairs available for \$4++ each*
- 45 minute ceremony rehearsal

SUNSET CEREMONY PACKAGE – \$1,500

- Outdoor ceremony location

SIGNATURE DEERWOOD CEREMONY PACKAGE – \$3,000

- Outdoor ceremony location
- Overlooking our premeir golf course with picturesque views of Lake Hosuton
- Tent provided for inclement weather backup

HEAVY HORS D' OEUVRES RECEPTION

\$60++ PER PERSON

INCLUDES

Iced Tea, Water and Coffee

SEASONAL FRUIT

Hand Carved Seasonal Melon, Hawaiian Gold Pineapple & Berries, Tropical Fruits, Yogurt Sauce, Strawberry Chantilly Cream, Terra Chips

ARTISAN INTERNATIONAL & DOMESTIC CHEESE BOARD

Camembert, Maytag Blue, Parmesan Reggiano, Chefs Artisan Selections, Three Types Cheddar, Aged Parma Cheese, 12 month Manchego, Creamy Brie Sugar Grape Clusters, Strawberries, Jams, Breads and Crisps

CHARCUTERIE BOARD

Assorted Salumi and Meats, and Accouterments

CHOICE OF 3 BUTLER PASSED HORS D' OEUVRES

- Beef Empanadas with Chimichurri Sauce
- Stuffed Artichoke & Boursin
- Arancini
- Sweet Maryland Crab Cakes with Herb Remoulade
- Chicken Satay
- Maple Glazed Salmon Lollipops
- Chipotle Pulled Chicken Sopes

CHOOSE 1 CHEF STATION *Subject to a chef attendant fee

- Risotto Bar – Grilled Chicken, Meatballs, Assured Cooked Vegetables, Parmesan Cheese and Red Pepper Flakes
- Smoked Tenderloin Carving Station
- Fresh Atlantic Salmon Carving Station





DINNER BUFFET

\$65++ PER PERSON

INCLUDES

Iced Tea, Water and Coffee
Assorted Breads with Butter

CHOICE OF 3 BUTLER PASSED HORS D' OEUVRÉS

- Beef Empanadas with Chimichurri Sauce
- Stuffed Artichoke & Boursin
- Arancini
- Sweet Maryland Crab Cakes with Herb Remoulade
- Chicken Satay
- Maple Glazed Salmon
- Chipotle Pulled Chicken Sopes

TRADITIONAL SALAD BAR

Baby Iceberg , Variety of Lettuces and Greens with
Condiments and Dressings, Pasta Salad, Egg Salad, Coleslaw,
Smoked Salmon with Condiments

SELECTION OF 2 SIDES

- Broccoli Polonaise
- Green Beans and Candied Carrots
- Seasonal Vegetable Medley
- Fontina and Herb Macaroni and Cheese
- Mashed Potatoes
- Herb Scented Rice Pilaf
- Garlic Roasted New Potatoes
- Brussel Sprouts

ENTREES SELECTION OF 2

- Grilled Chicken with a Garlic Butter & Lemon Caper Sauce
- Roasted Free Range Chicken Breast with a Leek & Mushroom compote
- Slow Roasted Pork Chop with Sauteed Cipollini Onion, Roasted Shiitake Mushroom
- Atlantic Salmon with Potato Puree, Roasted Brussel Sprouts in a Champagne Sauce
- Bacon Wrapped Meat Loaf

ADD A 3RD ENTRÉE \$5++ PER PERSON

- Braised Beef Short Rib with a Honey Glazed Garlic confit
- Grilled Beef Tenderloin with a Cognac Demiglace
- California Tri Tips in a Tomato Chutney
- Seared NY Striploin with Compound Butter

PLATED DINNER

\$55-\$75++ PER PERSON

INCLUDES

Iced Tea, Water and Coffee
Assorted Breads with Butter

CHOICE OF 3 BUTLER PASSED HORS D' OEUVRES

- Beef Empanadas with Chimichurri Sauce
- Stuffed Artichoke & Boursin
- Arancini
- Sweet Maryland Crab Cakes with Herb Remoulade
- Chicken Satay
- Maple Glazed Salmon Lolipops
- Chipotle Pulled Chicken Sopes

SELECTION OF 1 SOUP

- Broccoli & Cheddar
- Roasted Tomato
- Maine Lobster Bisque
- Wild Mushroom

SELECTION OF 1 SALAD

- Deerwood Gourmet: Crispy Chickpeas, Currants, Candied Pecans, Avocado, Pickled Shallots, Smoked Onion Vinaigrette
- Grilled Artisan Romaine Hearts: Parmesan Cheese, Garlic Vinaigrette, Focaccia Croutons
- Arugula & Lola Rosa: Strawberry, Goat Cheese, Heirloom Cherry Tomato, Cilantro Lime Vinaigrette

SELECTION OF 2 ENTREES

SELECT ENTREES | \$51++

- Chicken Breast with a Leek & Mushroom Compote, Roasted Fingerling Potatoes, Asparagus, and Pan Jus
- Slow Roasted Pork Chop with Sauteed Cipollini Onion, Roasted Shiitake Mushrooms, and Potato Au Gratin
- Trout Almandine in a Lemon Butter Sauce

CHOICE ENTREES | \$61++

- Braised Beef Short Ribs in a Smoked Potato Puree, Tiny Root Vegetables, Honey Glazed Garlic Confit
- Sirloin of Beef in a Tomato Mushroom Ragout

PREMIUM ENTREES | \$71++

- Filet Mignon: Certified Black Angus Fire Roasted 8oz Filet with a Bordelaise Sauce
- Duo Entrée: Slow Roasted Pork Chop with Cipollini Onion, Roasted Shiitake Mushroom and Potato Dauphinois
- Duo Entrée: Pepper Corned Steak with Cognac Sauce and Lobster Thermidor





CHEF ATTENDED STATIONS

SAVORY ENHANCEMENTS

ROASTED LEG OF LAMB

Serves 25-30 | \$245

Mustard-Herb Crust, Mint Jelly, Lamb Jus, and Garlic-Herb Naan

SMOKED TURKEY BREAST

Served 25-20 | \$260

Black Pepper Gravy, Cranberry Chutney and Parker Rolls

SALT ROASTED ROUND OF BEEF

Serves 60 | \$290

Served with Horseradish Cream, Au Ju, and Parker Rolls

SMOKED BEEF BRISKET

Serves 25 | \$425

House Made BBQ Sauce, Pickles, Jalapenos, and Sliced Onions

GLAZED CEDAR PLANK SALMON

Serves 25 | \$350

Lemon Dill Cream Sauce with Caper Relish

SWEET ENHANCEMENTS

ICE CREAM SUNDAE BAR

\$10++ Per Person

Vanilla Bean Ice Cream Served with Caramel Sauce, M&M's, Whipped Cream, Cherries, Oreo Cookie Crumbles, Brownie Bites, Fresh Berries, Peanuts, Marshmallows and Sprinkles

EUROPEAN DESSERT DISPLAY

\$8++ Per Person

Assortment of Miniature Desserts

BANANAS FOSTER

\$12++ Per Person

Bananas Flambéed with Butter, Brown Sugar, Cinnamon, and Dark Rum over Vanilla Bean Ice Cream

CHERRIES JUBILEE

\$12++ Per Person

Sweet Dark Cherries Flambéed with Brandy over Vanilla Bean Ice Cream

CREPES

\$12++ Per Person

Crepes with Strawberries, Blueberries, Blackberries, Berry Couli, Whipped Cream, Chocolate Sauce and Local Honey

BAR PACKAGES

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 until 21 years of age will be charged \$7 per person for unlimited non-alcoholic beverages.

OPEN BAR PACKAGES

BEER & WINE

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

2 hours | \$22 3 hours | \$28 4 hours | \$32

CALL LIQUORS, BEER & WINE

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

2 hours | \$26 3 hours | \$34 4 hours | \$38

PREMIUM LIQUORS, BEER & WINE

Includes premium brand liquors, domestic & imported beers and 2nd tier wines.

2 hours | \$28 3 hours | \$36 4 hours | \$45

TOP SHELF LIQUORS, BEER & WINE

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

2 hours | \$30 3 hours | \$40 4 hours | \$50

OPEN CONSUMPTION BAR

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.

Priced Per Drink Soda or Bottled Water | \$4 Domestic Beer | \$6 Imported Beer | \$7

House Wine or Champagne | \$8 Standard Liquor | \$9 Premium Liquor | \$10 Top Shelf Liquor | \$12

CASH BAR

Guests are responsible for purchasing drinks. The host is responsible for a bartender fee at \$75 per bartender.

Priced Per Drink Soda or Bottled Water | \$5.50 Domestic Beer | \$7.50 Imported Beer | \$8.50

House Wine or Champagne | \$9.50 Standard Liquor | \$10.50 Premium Liquor | \$11.50 Top Shelf Liquor | \$13.50





DEERWOOD CLUB

**1717 FOREST GARDEN DR,
KINGWOOD, TX 77345**

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