

THE CLUBS OF KINGWOOD
WEDDING MENUS



THE CLUBS OF KINGWOOD

BE A PART OF OUR LEGACY

On behalf of The Clubs of Kingwood, we would like to congratulate you on your recent engagement and thank you for considering our beautiful venue for your upcoming wedding reception. Enclosed you will find information regarding The Club's cuisine, pricing, amenities and enhancements. It is our pleasure to assist you throughout the planning and execution of your very special day. Our goal is to indulge our guests with the finest cuisine, world-class amenities and personal attention to the very last detail.

Our award-winning venue, The Clubs of Kingwood, is a premier Texas private club with breathtaking views, gourmet food and beverage, and personalized services. Every wedding hosted at The Clubs of Kingwood receives a number of services and complimentary amenities.

We look forward to helping plan your dream wedding. Cheers!

Warmest Regards,

Jordan & Ally

Event Sales Director: jordan.wingate@invitedclubs.com

Private Events Manager: allysia.harstonclark@invitedclubs.com

Testimonies

“Our wedding at The Clubs of Kingwood was an absolute dream come true! The level of service we received was outstanding. The staff took care of every little detail, ensuring that our day was flawless. We can't thank the staff enough for the unique attention to detail and the unforgettable memories we created at this venue. It was truly an amazing experience. ”
- Emily and Jason

“All expectations were exceeded on our wedding day! They were attentive, professional, and went above and beyond to make sure everything was perfect. The food and beverages were absolutely delicious, and our guests couldn't stop talking about it ”
- Lauren and Michael

“We had the most incredible time at The Clubs of Kingwood! The unique attention to detail was evident in every aspect of our wedding, and we couldn't have asked for a better experience. We had an amazing time at this venue and will cherish the memories forever. ”
- Jennifer and David

SIGNATURE SERVICES

The Venue fees:

- \$2,500 Non-Member Fee
- \$1,500 Sponsor Fee
- Waived Clubs of Kingwood Membership

The \$1,500 wedding ceremony fee includes:

- Placement of white garden ceremony chairs
- 30-minute ceremony rehearsal the day before your event
- Infused water station for guests prior to ceremony
- Use of our Ladies' and Men's Lounges on wedding day

Wedding Reception:

- A dedicated Private Events Specialist to assist you in planning your special day
- Set up and break down of the event space
- Menu selection prepared by The Clubs of Kingwood Culinary Team
- Specialty linens to include your choice of color and style for your table linens and napkins
- Chiavari chairs (White, Black, Gold, Silver or Mahogany)
- Four-hour open bar service to include unlimited beer, wine and standard liquor
- China, silverware and glassware
- Cutting and serving of your wedding cake
- Champagne toast for the happy couple
- Uniformed Chef Attendants, Servers and Bartenders
- 20 x 20 Dance floor
- A complimentary menu tasting for up to four guests
- A dedicated Banquet Captain to assist you throughout your event



COCKTAIL RECEPTION

Each wedding package includes a domestic and imported cheese display and four butler passed hors d' oeuvres during the cocktail reception.

Please select four of the following:

Ropa Vieja Chicken Empanadas
Short Rib Arancini
Miniature Beef Wellingtons
Thai Chicken Spring Rolls
Stuffed Cremini Mushrooms
Brie & Prosciutto Crostini
Zucchini & Ricotta Fritters
Caprese Skewers
Mini Crab Cakes
Shrimp Cocktail Shooter
Ahi Tuna Poke Tacos
Vegetable Samosas

Domestic & Imported Cheese Display

Chef Selection of Soft & Aged Cheeses, Dried Fruit,
Roasted Nuts, Grapes, Crackers & Crostini

FOOD STATIONS

Food Stations Package: \$115 per person

CARVING STATIONS

Please select one

Dijon Herb Crusted Prime Rib

Herb Au Jus, Chive Horseradish Crème Fraiche, Assorted Rolls

Glazed Ham

Sweet Chili & Brown Sugar Glazed Pit Ham, Whole Grain Mustard, Assorted Rolls

Herb Roasted Turkey Breast

Cranberry chutney, Sage aioli, Assorted Rolls

SALAD STATION

Please select one

Classic Garden Salad

Mixed Greens, English Cucumber, Heirloom Cherry Tomatoes, Shaved Red Onions, Herbs, Carrot Ribbons
Served with Ranch, Citrus Vinaigrette, and Bleu Cheese Dressing

CAESAR SALAD

Hearts of Romaine, Croutons, Cherry Tomato, Parmesan Shavings, Caesar Dressing

Roasted Beet Salad

Frisée, Radicchio, Herbed Goat Cheese, Toasted Hazelnuts, Citrus-Shallot Vinaigrette

Chopped Farmer's Market Vegetable Salad

Shaved parmesan, Lemon Vinaigrette

ACTION STATIONS

Please select two action stations

Pasta Station

Penne and Bowtie Pasta, Marinara and Alfredo Sauces, Olive Oil, Tomatoes, Onions, Mushrooms, Spinach, Bell Peppers, Artichoke Hearts, Parmesan Cheese, Pepperoni, Grilled Chicken, Meatballs, Garlic Bread

Mashed Potato Bar

Yukon Gold & Brown Sugar Sweet Potatoes, Bacon Bits, Cheddar Cheese, Blue Cheese, Butter, Scallions, Sour Cream, Broccoli, Pickled Jalapeño, Cherry Tomatoes, Herbs, Sautéed Mushrooms, Roasted Bell Peppers

Mac N' Cheese Station

Cavatappi Pasta, White Cheddar Sauce, Andouille Sausage, Chili Rubbed Chicken, Bacon, Wild Mushrooms, Scallions, Broccoli, Sun-Dried Tomato, Jalapeño, Cheddar, Blue Cheese, Parmesan Shavings, Garlic Herb Breadcrumbs

Street Tacos

Chicken Tinga, Cochinita Pibil, Beef Picadillo, Corn & Flour Tortillas, Cilantro Lime Cabbage, Salsa Verde, Fire Roasted Salsa, Pickled Jalapeno, Cilantro Onion, Queso Fresco, Limes, Avocado Crema

STATION UPGRADES

Beef Tenderloin Carving Station | \$8 per person

Horseradish, Pan Au Jus, Assorted Rolls

Seafood Station | \$20 per person

Spicy Boiled Jumbo Shrimp, Smoked Salmon, Cocktail Crab Claws, Zesty Cocktail Sauce, Lemon Wedges



WEDDING BUFFET

Wedding Buffet Package: \$115 per person

SALAD

Please select two salads

Classic Garden Salad

Mixed Greens, English Cucumber, Heirloom Cherry Tomatoes, Shaved Red Onions, Herbs, Carrot Ribbons
Served with Ranch, Citrus Vinaigrette, and Bleu Cheese Dressing

CAESAR SALAD

Hearts of Romaine, Croutons, Cherry Tomato, Parmesan Shavings, Caesar Dressing

Roasted Beet Salad

Frisée, Radicchio, Herbed Goat Cheese, Toasted Hazelnuts, Citrus-Shallot Vinaigrette

Chopped Farmer's Market Vegetable Salad

Shaved parmesan, Lemon Vinaigrette

ENTREES

Prime Rib Carving Station

Herb Au Jus, Chive Horseradish Crème Fraiche, Assorted Rolls

Seared French-Cut Chicken

Wild Mushroom White Wine Cream Sauce

Grilled Mahi Mahi

Orange Herb Butter Sauce

ACCOMPANIMENTS

Jasmine Rice Pilaf
Herb Roasted Fingerling New Potatoes
Chive & Black Pepper Potato Puree
Roasted Seasonal Vegetables
Haricot Verts, Lemon Zest, Garlic
Steamed Broccoli & Baby Carrots

BUFFET UPGRADES

Beef Tenderloin Carving Station | \$8 per person

Lobster Mac N' Cheese | \$6 per person

Roasted Brussel Sprouts with Bacon | \$5 per person



PLATED DINNERS

SALAD

Please select one salad

Roasted Beet Salad

Frisée, Radicchio, Herbed Goat Cheese, Toasted Hazelnuts, Citrus-Shallot Vinaigrette

Classic Garden Salad

Mixed Greens, English Cucumber, Heirloom Cherry Tomatoes, Shaved Red Onions, Herbs, Carrot Ribbons
Served with Ranch, Citrus Vinaigrette and Bleu Cheese Dressing

Berries & Pecans

Seasonal Greens, Strawberries, Blueberries, Feta Cheese, Candied Pecans
Red Wine Vinaigrette

CAESAR SALAD

Hearts of Romaine, Croutons, Cherry Tomato, Parmesan Shavings, Caesar Dressing

Chopped Farmer's Market Vegetable Salad Shaved parmesan, Lemon Vinaigrette

MAIN COURSE

Beef Tenderloin Medallions | \$125

Roasted Shallot Port Wine Jus,
Loaded Double Baked Potatoes,
Lemon Almond Haricot Verts

8oz. Filet Mignon | \$125

**Wild Mushroom Dijon Sauce, White Truffle Chive
Mashed Potatoes, Broccolini, Baby Carrots**

Grilled Mahi Mahi | \$105

Seasonal Vegetables, Orange Herb Butter, Rice Pilaf

Blackened Market Fish | \$105

**Lobster Butter, Roasted Corn-Andouille Sausage-
Potato Hash, Sautéed Spinach**

Seared French-Cut Chicken | \$110

Wild mushroom chardonnay cream, Parmesan-
Asparagus Risotto, Broccolini

Sun-Dried Tomato Chevre Chicken | \$110

Garlic basil butter, Lemon Farrotto, Asparagus

Petite Beef Filet & Chicken Stuffed Florentine | \$125

Garlic Cream, Parmesan Herb Risotto,
Grilled Asparagus

Petite Beef Filet & Lobster Tail | MKT Price

Truffle Potato Puree, Garlic Baby Vegetables



SWEET TREATS

Ice Cream Bar* | \$15 per person

Vanilla and Chocolate Ice Cream, Chocolate, Caramel Sauce, Whipped Cream, Cherries, Chopped Nuts, Oreo Crumbles, Reese's Pieces, M&Ms, Diced Fruit

Miniature Display | \$16 per person

Assortment of Miniature Petit Fours, Cheesecake, Tarts, Chocolate Covered Strawberries, Pastries

S'mores Display | \$12 per person

Chocolate, Graham Crackers, Marshmallows

Donut Display | \$10 per person (Minimum 100 guests)

Assorted Donuts, Coffee, Donut Wall Included

*Stations are subject to a \$100 attendant fee.



LATE NIGHT SNACKS

SAVORY BITES

Cheeseburger Sliders & Fries | \$12

Served with Ketchup, Mayonnaise, Mustard

Assorted Flatbread Station | \$10

Cheese, Pepperoni, Sausage

Breakfast Burritos | \$8

Sausage, Bacon or Potato with Homemade Salsa

Chips & Dips | \$8

Tricolored Tortilla Chips, Homemade Salsa,
Queso, Guacamole

SWEET BITES

Coffee & Donuts | \$10

Gourmet Coffee Bar, Assorted Donuts
With Donut Wall | \$10

S'mores Display | \$12 per person

Chocolate, Graham Crackers, Marshmallows

Cookies & Milk | \$9

Warm Chocolate Chip Cookies, Ice Cold Milk

FROM THE BAR

Standard Bar

Included in Wedding Package

Domestic Beer

Bud Light
Miller Lite
Michelob Ultra
Coors Light
Shiner Bock

Imported Beer

Stella Artois
Heineken
Corona Extra
Modelo Especial

Sparkling

Wycliff Brut

House Wine

Three Thieves Chardonnay,
Pinot Grigio, Cabernet
Sauvignon, Pinot Noir

Standard Liquor

New Amsterdam Vodka
Beefeater Gin
Evan Williams Bourbon
Jack Daniel's Whiskey
Dewar's White Label Scotch
Flor de Cana Rum
Jose Especial Silver Tequila

Premium Bar

Additional \$10 per person to
The Wedding Package

Domestic Beer

Bud Light
Miller Lite
Michelob Ultra
Coors Light
Shiner Bock

Imported Beer

Stella Artois
Heineken
Corona Extra
Modelo Especial

Sparkling

Wycliff Brut

House Wine

Three Thieves Chardonnay,
Pinot Grigio, Cabernet
Sauvignon, Pinot Noir

Premium Liquor

Tito's Vodka
Bombay Sapphire Gin
Maker's Mark Bourbon
Crown Royal Whiskey
Glenmorangie 10 Scotch
Bacardi Superior Rum
Casamigos Reposado Tequila

Super Premium Bar

Additional \$15 per person to
The Wedding Package

Domestic Beer

Bud Light
Miller Lite
Michelob Ultra
Coors Light
Shiner Bock

Imported Beer

Stella Artois
Heineken
Corona Extra
Modelo Especial

Sparkling

Wycliff Brut

House Wine

Three Thieves Chardonnay,
Pinot Grigio, Cabernet
Sauvignon, Pinot Noir

Top Shelf Liquor

Grey Goose Vodka
The Botanist Gin
Buffalo Trace Bourbon
Woodford Reserve Whiskey
The Glenlivet 12 Scotch
Mount Gay Rum
Maestro Dobel Tequila

***Bar Extension Options Available**







ENHANCEMENTS

Crossback Chairs \$14 per chair	Uplights \$30 each
Infiniti Chairs (White and Gold) \$14 per chair	Ice Sculptures \$450 (price varies depending on design)
Clear Infiniti Chairs \$16 per chair	GOBO Monograms \$650
Ghost Chairs \$12 per chair	Confetti Canon with Tech \$850
Chiavari Bar Stools \$10 per chair	8x8 Hedge Wall \$500
Acrylic Gold Charger Plates \$2 per charger	Custom Neon Signs \$500
Glass Beaded Charger Plates \$5.50 per charger	Outdoor Cafe Lights \$1,200
Sponge Charger Plates \$5.50 per charger	Three-Hour Photo Booth with Attendant \$750
King Table Toppers \$20 per topper	Ceremony Audio Visual \$350
Bistro Table \$125 per table (includes 4 chiavari chairs, linen and table)	
8ft Wooden Farm Table \$300 per table	
10 ft Wooden Farm Table \$475 per table	
Indoor Ceremony Pipe & Drape \$1,500	

*Please note that pricing is subject to change as these items are rented in through outside vendors.

PREFERRED VENDOR LIST

WEDDING CAKE

Gud Sugar Bakehouse | 737.346.6066 (text only)
Bavarian Cakery | 281-469-3116

SPECIALTY LINENS

(included in Wedding Package)
EB Inc. | 281.812.9587

WEDDING PLANNERS

Bubuka Designs | 832.646.3614

DJ SERVICES

LG Entertainment | 281.407.7714
Unique Styled Productions | 832.475.0838

FLORISTS

Everose Co. | regan@everosecompany.com

TRANSPORTATION

Direct Transportation | 713.800.5466
First Class Transportation | 281.590.8800

PHOTOGRAPHERS

Kasey Lynn Photography | 832.723.6163
Evoke Photography | 832.620.6591

EVENT DECOR

5 Wonders Balloons | 832.598.1409
Piggle Pop Balloons | info@pigglepop.com

HAIR AND MAKEUP

Sheer Goddess Beauty | 832.377.1401
Sunkissed & Made Up | 832.977.7405

TERMS AND CONDITIONS

FOOD AND BEVERAGE

The Clubs of Kingwood must provide all food and beverage. No outside food and beverage are allowed with the exception of wedding cakes and specialty desserts. Due to health regulations, perishable leftovers may not be removed from the property.

MENUS

Our Menus are designed to offer you a selection of quality items; however, if you prefer to offer your guests something outside of the printed menus, our Executive Chef is happy to customize a menu to your specifications.

GUARANTEES

Your guaranteed number of guests is due to the private events department seven (7) days prior to the event. The guest count can increase after that 7 days; however, the number cannot decrease.

DEPOSITS

When scheduling an event, a signed contract and 25% deposit is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance is based upon your sales agreement and the remaining balance is due seven (7) days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits are payable by credit card, check or cash. Please note: credit card information is required on file for incidentals.

TERMS AND CONDITIONS

SERVICE CHARGE AND SALES TAX

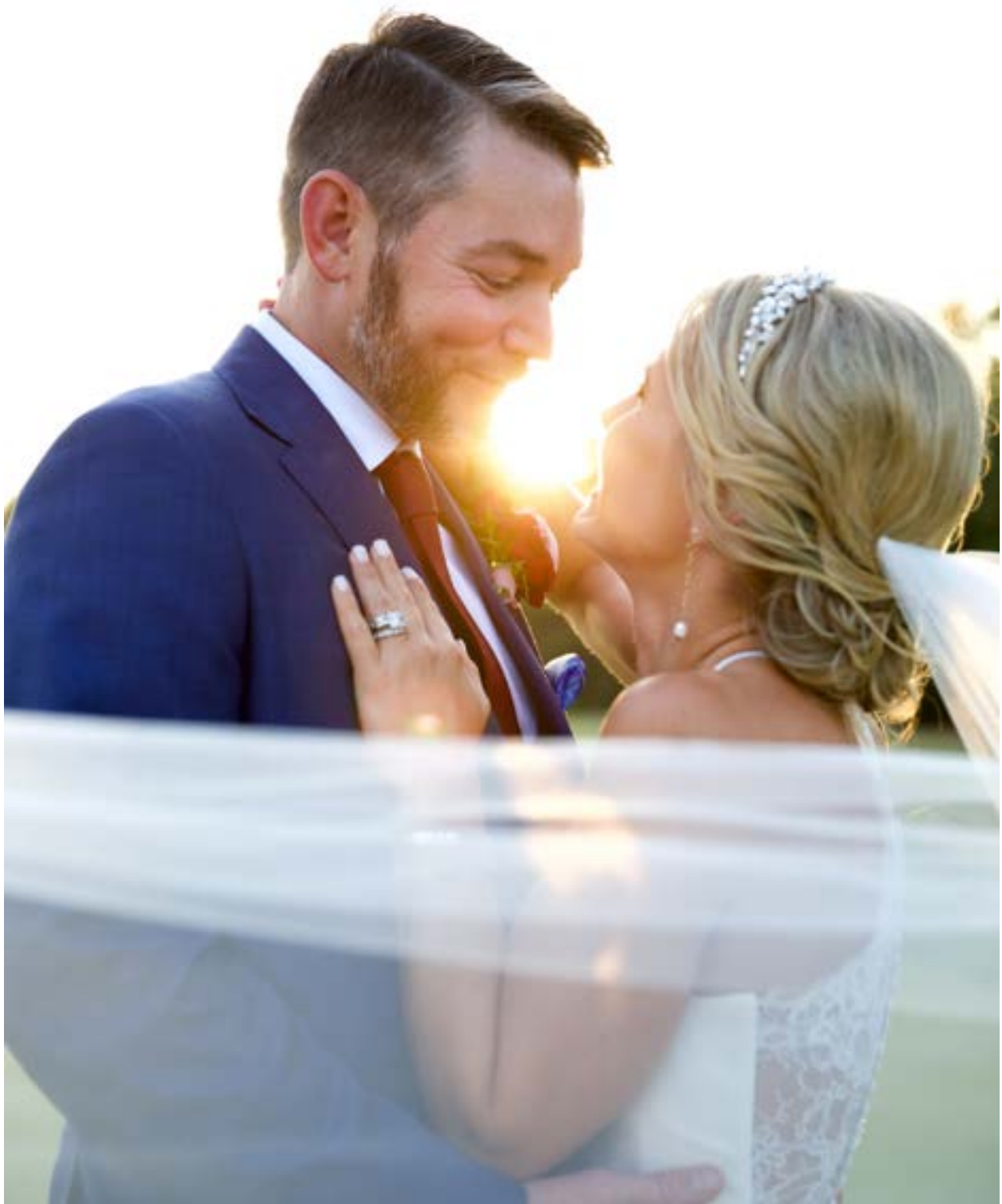
All food and beverage items are subject to a 22% service charge, which is not a tip or gratuity. Also, food and beverage is subject to Texas state sales tax.

LIABILITY

The Clubs of Kingwood is not responsible for damage or loss of any merchandise, articles or valuables of the host or the host's guests or contractors prior to, during or subsequent to any function. The host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or use of any independent contractor hired by the host or the host's agent. A damage deposit and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

FUNCTION MINIMUMS

All functions are required to meet the event minimum. An event minimum is the amount a host must spend in order to secure a private space at the Club. If the event minimum is not met, the difference may be charged as a minimum fee. The service charge and sales tax do not go toward the minimum.



FOR MORE INFORMATION, CONTACT OUR PRIVATE EVENTS SALES DIRECTOR.

JORDAN WINGATE

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