



CATERING REQUEST FORM

Please call (830)298-5134 or email to make an appointment to meet with our catering assistant and discuss your event needs.

ROOM INFORMATION

Events with a minimum food and beverage purchase of \$500 (excluding the keg service charge) do not pay the room usage fee for the room that corresponds to their event's attendee numbers. Room usage fees are based on a four hour time period.

Room	Usage Fee	Dimensions	Seated Meal capacity	Reception-only capacity	Classroom setup capacity	Theater setup capacity	Selection
Grand Ballroom	\$300	47' x 116'	250	400	250	300	
Ballroom	\$200	47' x 78'	120	300	150	250	
Dining Room	\$100	40' x 27'	50	125	75	120	
Daedalion Room	\$100	40' x 38'	50	100	60	100	
Patio Deck	\$100	-	50	100	50	100	
Bar	\$50	-	-		-	-	

DECOR RENTAL & USAGE FEES

Tables seat 6-8 people, depending on your choice of comfort. To use the bar or audio, please place a check mark under Quantity.

Decor	Options	Options Selection	Quantity
Table Cloth	Red, white, blue, black, green		
Table Runner or Skirting	Navy sequin, silver sequin, pink silk, gold silk, burgundy silk		
Chair Cover	Black, silver, white		
Chair Sash	Blue, gold		
Cloth Napkin	Red, white, blue, black, green		
Centerpiece	Ask for options.		
Dance Floor	16' X 16'	N/A	
Audio Setup	Usage of podium, microphone, screens, audio.	N/A	
Bartender Fee	Usage of bar. Additional fees apply if minimums are not met.	N/A	

BUFFETS

Dinner buffets include iced tea and lemonade.

Type of Buffet	Selection
Breakfast Buffet Pancakes, scrambled eggs, biscuits and gravy, sausage patties, bacon, French toast, fried potatoes, fruit tray, English muffins, coffee, orange juice.	
Brunch Buffet Chicken salad croissants, pasta salad, tossed salad, scrambled eggs, biscuits and gravy, sausage patties, bacon, French toast, fried potatoes, fruit and vegetable tray, coffee, iced tea, and lemonade.	
Formal Brunch Buffet Bacon, sausage, fried potatoes, biscuits and gravy, jalapeno blackened catfish, rice pilaf, roasted veggies, pasta salad, fruit, chicken fingers, french fries, mac n'cheese, pancake station, omelet station, dessert station, carving station (turkey, ham, and prime rib), beverage station (iced tea, lemonade, punch, orange juice, coffee, milk).	
Thai Buffet Pad Thai, chicken fried rice, Thai chicken wings, red and green curries, Panang chicken and beef curries, beef massaman curry, cucumber salad.	
Fiesta Buffet Chicken fajitas, flour tortillas, cheese enchiladas, Spanish rice, charro beans, Mexican squash, tomato and roasted corn salad, pico de gallo.	
Indian Buffet Tandoori chicken, chicken tikka masala, saffron rice, vegetable korma.	
Southern Buffet Fried chicken, meatloaf, mashed potatoes and gravy, cornbread muffins, green beans, coleslaw, salad.	
Italian Buffet Chicken parmesan, spaghetti with meat sauce, Italian sausage, bowtie pasta with alfredo sauce, grilled vegetables, tossed salad, breadsticks.	
Hawaiian Buffet Roasted pork, pineapple chicken, teriyaki beef, fried rice with spam, Polynesian mixed vegetables, sweet potatoes, Hawaiian slaw, sweet rolls.	
Tex-Mex Buffet Smoked brisket with chipotle BBQ sauce, tomatillo grilled chicken breast, Mexican mac and cheese, black beans with chorizo, Mexican squash, cilantro lime rice, Tex-Mex slaw.	

FORMAL BUFFET

Includes iced tea, lemonade, bread, and butter.

Category	Selections
Entrées (select 2) Roasted chicken breast, chicken cordon bleu, chicken parmesan, ribeye steak, beef tenderloin, beef lasagna, lemon herb baked chicken, or pork chops.	
Side Dishes (select 3) Rice pilaf, mashed potatoes, green beans, mac and cheese, sweet buttered corn, coleslaw, steamed vegetables, or garden salad.	
Desserts (select 1) Chocolate cake, New York cheesecake, red velvet cake, assorted pies, cookies, brownies, assorted cobblers.	

FORMAL PLATED DINNER

Includes soup, bread, vegetable, iced tea, lemonade, and coffee.

Category	Selections
Chicken Entrees (select 1) Chicken cordon bleu, chicken Monte Carlo, chicken Dijonaise, chicken with portabella asiago cheese sauce, rosemary pork loin, chicken wellington, chicken marsala, chicken with bacon, jalapenos, and cheese, chicken with mango pineapple salsa.	
Beef Entrees (select 1) Prime rib, beef tenderloin medallions with wine sauce, New York strip, bacon-wrapped filet mignon, London broil, ribeye steak, Salisbury steak, beef wellington.	
Vegetarian & Fish Entrees (select 1) Portabella stuffed ravioli, vegetarian shepard's pie, cheese manicotti with marinara sauce, vegetable lasagna, shrimp with bacon, jalapenos, and cheese, baked lemon butter tilapia.	
Salads (select 1) Garden salad, Caesar salad, spinach with walnuts and cranberries.	
Desserts (select 1) German chocolate cake, coconut cake, carrot cake, cherry pie, lemon meringue pie, apple pie, Boston creme pie, cheesecake, red velvet cake.	

A LA CARTE & HOR D'OEUVRES

Hot Hor D'oeuvres	Per dozen, min 3 doz.
Herb-crusted Beef Tenderloin	
Texas Devil Shrimp <i>Gouda and jalapeño-stuffed shrimp wrapped in bacon.</i>	
Fried Chicken Wings	
Boneless Chicken Wings	
Chicken Yakitori	
Vegetable Spring Rolls	
Meatballs	
Pigs in a Blanket	
Armadillo Eggs <i>Fried jalapeños stuffed with bacon, cheddar, cream cheese.</i>	
Mozzarella Sticks	
Crab-stuffed Mushrooms	
Fried Mushrooms	
Teriyaki Beef Skewers	
Bacon-wrapped Brussel Sprouts	

Mini Tacos	Per dozen, min 3 doz.
Potato & Egg	
Chorizo & Egg	
Bacon & Egg	
Sausage & Egg	

Cold Hor D'oeuvres	Per dozen, min 3 doz.
Brioche-stuffed Lobster Roll	
Caesar Salad Spears <i>Romaine hearts stuffed with dressing, croutons, parmesan.</i>	
Deviled Eggs	
Pimento Cheese-stuffed Celery	
Antipasto Bites <i>Baked salami with mozzarella, artichokes, capers.</i>	
Shrimp Cocktail Shooters	
Mini Sandwiches <i>Chicken salad, pimento cheese, cucumber, or turkey.</i>	
Mozzarella, Tomato, & Basil Skewers	
Chips and Salsa (per quart)	
Five Foot Sandwich <i>Sold individually.</i>	
Seasonal Fruit <i>Select small, medium, or large.</i>	
Assorted Cheese & Baguettes <i>Select small, medium, or large.</i>	
Deluxe Meat Platter with Rolls <i>Select small, medium, or large.</i>	
Vegetable Crudités with Dip <i>Select small, medium, or large.</i>	

Small feeds 25 people, medium feeds 50-60 people, and large feeds 80-100 people.

Sweets	Per dozen, min 3 doz.
Strawberry Cheesecake Cups	
Whipped Chocolate Almond Shooters	
Fruit Tarts with Mixed Berries	
Brownies	
Assorted Donuts	
Assorted Mini Muffins	
Large Muffins	
Assorted Mini Danishes	
Fresh Baked Cookies	
Cinnamon Rolls	
Croissants with Jelly	
Bagels, Cream Cheese, Jelly	

Drinks	Gallons
Orange juice	
Coffee	
Iced tea	
Lemonade	

WINE & KEG OPTIONS

Club XL's keg prices include kegerators, a CO2 system, setup, and clean-up. There is a one keg purchase limit for drop nights and a mandatory keg service fee to cover cost of labor for trained employees to serve beer.

Bottled Wine	Quantity
Non-Alcoholic Wine	
Crane Lake Cabernet	
Crane Lake Merlot	
Llano Sweet Red	
STE Genevieve Cabernet	
STE Genevieve Merlot	
Sutter Home Cabernet	
Sutter Home Merlot	
Woodbridge Cabernet	
Messina Hof Angel Sweet Riesling	
Llano Moscato	
Santa Rita Sauvignon Blanc	
Woodbridge Sauvignon Blanc	
Sutter Home Pinot Grigio	
Rex Goliath Pinot Grigio	
STE Genevieve Chardonnay	
Sutter Home Chardonnay	
Llano Blush	
J Roget Champagne	

Beer Keg	Sizes	Size Selection	Quantity
Bud Light	1/4 & 1/2 Keg		
Budweiser	1/4 & 1/2 Keg		
Zeigenbock	1/4 & 1/2 Keg		
Michelob Ultra	1/6 & 1/2 Keg		
Coors Light	1/6 & 1/2 Keg		
Miller Light	1/4 & 1/2 Keg		
Miller Genuine Draft	1/4 & 1/2 Keg		
Natural Light	1/2 Keg		
Corona	1/2 Keg		
Heineken	1/2 Keg		
Dos Equis	1/2 Keg		
Murphy's Irish Stout	1/4 Keg		
Magic Hat #9	1/2 Keg		
Samuel Adams	1/2 Keg		
Shiner Bock	1/2 Keg		
Blue Moon	1/2 Keg		
Rolling Rock	1/2 Keg		
Firestone Walker Union Jack	1/6 Keg		
Shock Top	1/6 Keg		

NAME _____ EMAIL _____ PHONE _____

ALT POC _____ EMAIL _____ PHONE _____

PURPOSE AND DATE OF FUNCTION _____ NUMBER OF GUESTS _____ START/SERVE/END TIMES _____ / _____ / _____