

The Club at Colony Creek  $^{\odot}$  301 Colony Creek Dr.  $^{\odot}$  Victoria, TX 77904  $^{\odot}$  361.576.0018

### Why The Club at Colony Creek?

Featuring three event spaces, an expansive patio, cozy dining area, updated bar, delicious food, and spectacular views, The Club at Colony Creek is the perfect venue for all events.

The outside of this one-of-a-kind clubhouse features a large patio, pergola, and immaculate lawns, gardens, and greens. This stretch of natural beauty sets a scene for stunning receptions and parties.

Inside is an inviting, stately foyer leading into our Ballroom, which includes a warm seating area, stone fireplace, lifted stage, and walls of windows overlooking the greens. The Club also offers smaller meeting spaces in our Club and Texas Rooms for more intimate events and meetings.

Our "Dream Team" kitchen staff is easily recognized as one of the most culinary talented in the area. Each meal is an event of flavors prepared by Executive Chef, Daniel Escalona and his team. Unlike other catering companies, the Dream Team cooks our menu items from scratch insuring the highest quality meal for your event.

The Club at Colony Creek is ready to execute your event with fun and innovative ideas that will keep your family, friends, and guests raving. Whether a board meeting, birthday celebration, or holiday party, our staff will walk you through all the ways you can entertain at The Club, utilizing one or more of the rooms on site. Our culinary staff will create a dining experience to fit any number, theme or style of party.

Begin planning your event today at The Club at Colony Creek!







# **Rental Packages**

### **Ballroom Fee**

Fee \$500.00

Measures: 1,280 square feet

Package Includes: Full Use of Space, Stage, Bar Ledge,

Fireplace, Tables, Chairs, White or Black Linens, Water and

Tea Service.

### **Texas Room**

Fee: \$150.00

Measures: 384 square feet

Package Includes: Full Use of Space, Tables, Chairs, White

or Black Linens, Water and Tea Service



Fee: \$500.00

Measures: 1,520 square feet

Includes: Covered Patio, Patio Tables and Chairs, Pergola,

Water and Tea Service

### **The Clubhouse Rental**

Fee: \$2,500.00

Includes: Full Club Access, Tables, Chairs, Black or White

Linens, Water and Tea Service



\*The Club does not provide event decorations. Renters are required to provide their own decor. Glitter, rice, sparklers or lit candles are not permitted. Please consult the office with any rental related inquiries.

\* A 50% deposit must be made in advance to confirm room rental.

\* All Event Rentals are subject to a 20% Club Service Charge.

\*Prices are subject to change

\*If you are using tape to adhere posters to the wall, please use Scotch Removable Poster Tape as this does not damage our walls.

### **Rental Information**

#### **Events**

The Club at Colony Creek is available to non-members to host Wedding Receptions, Wedding Ceremonies, Rehearsal Dinners, Bridal Showers, Birthday Parties, Baby Showers & More!

### **Event Booking & Billing Procedure**

All clubhouse events require a \$250.00 non-refundable deposit with the exception of wedding receptions which require a \$1,000.00 non-refundable deposit. No date is guaranteed until the deposit is paid. Payments for all events are due on the day of the event unless otherwise confirmed with the Director of Events prior to the event date.

### **Food & Beverage Sales**

A service fee of 20% & sales tax of 8.25% will be added to all prices listed. The Club at Colony Creek is responsible for the quality & freshness of food & beverages served to its guests. Therefore, no food or beverages of any kind may be brought into The Club. One exception to this policy is a wedding or birthday cake. We do charge \$1 per person plating fee. Leftover food will not be boxed up to go. TABC laws do not allow for any alcohol to be brought onto the golf course or clubhouse property. All alcoholic beverages are to be purchased through the club.

### **Guarantee & Menu Pricing**

We need final menus & details at least 14 days prior to the event. Guaranteed headcount is due 7 days prior to the event. If no guarantee is received we will consider the number indicated on the estimate/contract to be correct & that number will serve as the guarantee. The guarantee is not subject to reduction after the 7 days.

### **Cancellations**

Should it be necessary to cancel your event, please inform us immediately. Cancellation of event will result in loss of deposit.

### **Pricing**

Current prices for banquet items are subject to change without notice.

# **Breakfast**Coffee, Tea and Water Included

### **Assorted Breakfast Tacos ~ \$6 pp**

Your choice of assorted breakfast tacos, accompanied with fresh pico de gallo, homemade salsa and shredded cheese.

### **Continental Breakfast ~ \$7 pp**

Bagels, cream cheese, fresh fruit, toast & jelly. Add bacon or sausage \$2 pp.

### Traditional Breakfast ~ \$10 pp

Sausage, bacon, scrambled eggs, home fries, biscuits and gravy.

### Omelet Station ~ \$12 pp

Eggs and omelets cooked to order. Choices include ham, bell peppers, mushrooms, onions, tomatoes, crumbled bacon, and sharp cheddar cheese. Includes toast, jelly and home fries.

### Assorted Mini Quiche ~ \$5 pp

Sausage and Cheddar, Spinach & Mozzarella, Bacon & Egg Quiche.

### Pastry Tray \$6 pp

Assorted Danishes including Cream Cheese, Apple, Raspberry, and Cinnamon.

### **Homemade Cinnamon Rolls ~ \$4 pp**

Freshly baked cinnamon rolls topped with pecans and a homemade cream cheese spread.

\*24 Person Minimum for Cinnamon Rolls

# Hors d'oeuvres Cold Hors d'oeuvres

### Fresh Vegetables ~ \$4 pp

Fresh vegetables served with a ranch dipping sauce Celery, Carrots, Cucumber, Broccoli, Cauliflower

### Fresh Fruit ~ \$4 pp

Fresh cut fruit Cantaloupe, Honeydew, Pineapple, Grapes \*For \$1.00 you can add seasonal berries

### Cheese Board ~ \$4 pp

Cheese board served with assorted crackers Cheddar, Swiss, Gouda

### Spinach Dip & Pita Chips ~ \$3 pp

Creamy spinach dip served in a bread bowl, accompanied with fresh baked pita chips.

### Chilled Gulf Shrimp Display ~ \$6 pp

Texas-size gulf shrimp cooked to perfection. Served with cocktail sauce and garnished with lemon wedges.

### **Caprese Skewers ~ \$5 pp**

Fresh mozzarella morsels and cherry tomatoes skewered and brushed with raspberry jalapeno & balsamic reduction.

## Hors d'oeuvres

### **Hot Hors d'oeurves**

Miniature	Beef	Wellington	~	\$6	pp
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Petite filet of beef dressed with mushroom duxelle & wrapped in a puff pastry.

### Mini Club Crab Cakes ~ \$6 pp

Succulent lump crab, traditional spices & herbs with a citrus aioli.

### **Chicken Diablos** ~ \$5 pp

Bite size chicken breast filled with jalapeno & wrapped in bacon. Served with ranch dipping sauce.

### **Puff Pastry Wrapped Asparagus ~ \$6 pp**

Fillo dough wrapped asparagus, cooked to a golden crisp.

### Chicken Teriyaki Skewers ~ \$4 pp

Tender pieces of skewered chicken.

### Chicken and Waffle Bites ~ \$6 pp

Served with a Sriracha maple drizzle

### **Jalapeno Shrimp Mignon** ~ \$6 pp

Texas-size gulf shrimp wrapped in hickory smoked bacon, served with a chipotle ranch and wasabi honey.

### Mini Ruben Sandwiches ~ \$5 pp

Cheeseburger Sliders ~ \$6 pp

### Stuffed Mushrooms ~ \$5 pp

Filled with seasoned bread crumbs & sausage.

### Pulled Pork Sliders ~ \$6 pp

### **Bacon Wrapped Quail Legs ~ \$6 pp**

Served with a raspberry jalapeno glaze.

### Chips & Queso ~ \$3 pp

# **Carving Stations and Diners' Delight Buffets**

Carving Stations & Buffets Include Salad, Choice of 2 Sides, Rolls, Tea, & Water

# **Carving Stations**

Roast Tenderloin of Beef ~ \$21 pp

Diners Delight Buffets
Grilled Red Snapper ~ \$20 pp

Roast Sirloin of Beef ~ \$19 pp

Chicken Marsala ~ \$16 pp

Roast Honey Glazed Ham ~ \$19 pp

**Breaded Shrimp ~ \$18 pp** 

Roasted New York Sirloin or Prime Rib of Beef ~ \$19 pp With Spicy Mustard & Au Jus.

**Roasted Turkey Breast ~ \$16 pp** 

With Cranberry Relish or Poultry Gravy.

Roasted Pork Loin ~ \$16 pp

With Mango Chutney.

#### **Choice of Two:**

Twice Baked Potatoes ~ Au Gratin Potatoes ~ Scalloped Potatoes ~ Garlic Mashed Potatoes ~ Saffron Rice ~ Wild Rice ~ Rice Pilaf ~ Risotto with Wild Mushrooms ~ Broccoli with Lemon Butter ~ Vegetable Medley ~ South Style Green Beans ~ Sauteed Zucchini & Yellow Squash

# **Plated Lunch and Dinner Entrees**

### Plated Entrees Include Salad, Choice of 2 Sides, Rolls, Tea & Water

### **Beef**

Chicken Fried Steak ~ \$14 pp lunch portion, \$18 pp dinner portion

Top Sirloin Steak ~ \$13 pp 6 oz lunch portion, \$20 pp 8 oz dinner portion Grilled marinated steak thinly sliced.

Filet of Beef Tenderloin ~ \$26 pp

### Grilled New York Strip ~ \$29 pp

Prime strip grilled and served with seasoned parsley butter.

### Seared Rib Eye \$29 pp

A seared ribeye on a bed of Texas beans topped with thin crispy red onions.

Pork, Chicken & Quail

### Bone in Apple Pork Chop ~ \$28 pp

A pan seared bone in pork chop with an apple and caramelized onions.

Bone in Chipotle Pork Chop ~ \$28 pp

### **Bourbon Chicken ~ \$17 pp**

Chargrilled chicken with our signature bourbon cream sauce.

### Chicken Cordon Bleu ~ \$21 pp

Stuffed with smoked gouda, smoked Virginia ham, and white wine sauce.

### Chicken Florentine ~ \$24 pp

Grilled and served on a bed of sautéed spinach, sundried tomato cream, and broccoli.

### Pistachio Crusted Chicken Breast ~ \$21 pp

Chicken breast dredged in a pistachio breading and sautéed golden brown and served with an amaretto cream sauce or a garlic cream sauce.

### Southwest Stuffed Chicken ~ \$19 pp

Stuffed with a black bean corn relish served with a southwest cream sauce.

### Mesquite Grilled South Texas Stuffed Quail ~ \$26 pp

Outstanding local quail, grilled and stuffed with cream cheese, jalapeno and wrapped in bacon, offered with chipotle raspberry sauce.

### Seafood

Shrimp Fettuccine Alfredo ~ \$14 pp lunch portion, \$20 pp dinner portion Fresh shrimp served with alfredo sauce.

Sautéed Tilapia ~ \$13 pp lunch portion, \$16 pp dinner portion

Strips of grouper filets sautéed in a caramelized onion and raisin balsamic reduction.

Blackened Redfish ~ \$16 pp lunch portion, \$28 pp dinner portion

### **Choice of Two:**

Roasted New Potatoes ~ Baked Potatoes ~ Au Gratin Potatoes ~ Garlic Mashed Potatoes ~ Loaded Mashed Potatoes ~ Saffron Rice Wild Rice ~ Risotto with Wild Mushrooms ~ Steamed Broccoli ~ Corn Medley ~ Grilled Asparagus ~ Oven Roasted Vegetables ~ Southern Style Green Beans ~ Zucchini & Yellow Squash ~ BBQ Beans ~ Borracho Beans

# **Hill Country Themed Buffets**

### **Tea and Water Included, Price Per Person**

### **Texas Barbecue Buffet ~ \$16 pp**

Barbecue Brisket, Barbecue Sausage, Barbecue Baked Beans, Potato Salad, Corn on the Cob, and Rolls.

### Hill Country-Style Buffet ~ \$17 pp

Fried Chicken or Baked Honey-Glazed Ham, Pot Roast or Chicken-Fried Steak, Fresh Baked Biscuits with Cream Gravy, Whipped Idaho Potatoes, Green Beans, and Tossed Green Salad.

### **Buffet of the Southwest ~ \$15 pp**

Beef & Chicken Fajitas, Cheese Enchiladas, Spanish Rice, Refried Beans, Flour Tortillas and Assorted Condiments, and Chile con Queso, and Salsa with Tortilla Chips
\*Guacamole is an extra \$2.00 per person

### Italian Buffet ~ \$21 pp

Choice of 2 entrees: Homemade Lasagna, Chicken Piccata, Spaghetti & Meatballs, Fettuccine Alfredo, Italian Green Beans, Caesar Salad, and Garlic Bread.

### **Country Club Seafood Buffet ~ Market price**

Creamy Crab Bisque and New England Clam chowder, Crab Cakes, Bacon Wrapped Jumbo Shrimp, Lobster or Steamed Crab Legs, Salmon Filets, Hushpuppies, Seasoned Fries, and Cole Slaw.

### **Hamburger Buffet** ~ \$11 pp

All Beef Patties, Sesame Seed Buns, Lettuce, Tomatoes, Onions, Pickles, Condiments, Home-made Chips \*Add Cheese for \$1.00 per person

# Children's and Dessert Menu Tea and Water Included

### Children's Menu

Offered to children 12 years of age or younger, Includes assorted sodas, milk or juice and your choice of french fries, chips or fruit

Kids Hamburgers ~ Chicken Tenders ~ Pizza Rolls ~ Grilled Cheese Sandwich ~ Mac & Cheese \$6 pp per item

### **Dessert Menu**

Warm Berry Cobbler ~ Tiramisu ~ Assorted Cakes

Dessert ~ Please ask about our pricing.

Mixed Brownies ~ Mixed Cookies ~ Crème Brulee ~ Mini Pecan Pies ~ Assorted Cheesecake ~ Sorbet ~

\*Wedding or Birthday Cakes are allowed to be brought in at no additional charge. If parties would like cakes sliced by a chef, there will be a \$100.00 cake cutting charge

### **Hosted Bar**

All alcohol must be purchased through The Club

Setup Fee for the First Three Hours of Service ~ \$75 Each Additional Hour ~ \$25

House Selections ~ \$5

Premium Selections ~ \$6

Top Shelf Selections ~ \$7

Domestic Beer ~ \$3

Imported Beer ~ \$4

Premium Beer ~ \$4

House Wine and Champagne (bottle) ~ \$30.00 (1.5L) Top Shelf Wine and Champagne ~ Available Upon Request

Domestic Keg Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra 8 gal ~ \$125.00 16 gal ~ \$225.00

Imported Keg~ Priced Upon Request



## **Hosted Bar Enhancements**

Setup Fee for the First Three Hours of Service ~ \$100 Each Additional Hour ~ \$50

These selections must be offered in conjunction with a full bar and served at separate stations

### **Champagne Bar ~ \$8 Per Drink**

Four selections of sparkling wines and champagne. Served with Chambord, Peach Schnapps, chilled orange juice, peach nectar, sliced strawberries and fresh raspberries.

#### Martini Bar ~ \$8 Per Drink

Four premium vodkas and two premium gins with multiple flavors and classic garnishes.



### Margarita Bar ~ \$8 Per Drink

Your guests will be offered a choice of lime, strawberry, raspberry, melon, or peach. All served on the rocks.

# Non Hosted Bar (Cash)

House Selections ~ \$6.50

Premium Selections ~ \$7.50

Top Shelf Selections ~ \$8.50

Domestic Beer ~ \$3.75

Imported Beer ~ \$5.00

House Wine and Champagne per glass ~ \$6

Premium Wine and Champagne ~ Available Upon Request

Soda and Bottled Water ~\$2