



*Creating Memories that
Last a Lifetime*

BALCONES COUNTRY CLUB



Balcones
COUNTRY CLUB

8600 BALCONES CLUB DRIVE
AUSTIN, TX 78750

512.258.1621 | WWW.BALCONESCOUNTRYCLUB.COM





Thank you for your interest in Balcones Country Club as a potential site for your upcoming banquet.

We are excited about the prospect of hosting your event here. Although Balcones Country Club is a private club, we welcome the opportunity to serve non-members in any of our banquet rooms. Our banquet rooms are inviting and spacious allowing us to accommodate up to 325 guests.

Our experienced culinary team will create a menu to suit your dining needs while our catering staff will guide you through the entire process from beginning to end.

Enclosed are banquet guidelines and menus for you to review that offer a number of food and beverage options, which we are sure will accommodate your needs. Please keep in mind our flexibility to tailor a package to suit your needs in any capacity. I am available to answer any questions that you may have and I am looking forward to the opportunity to discuss your event in greater detail.

Sincerely,

Natalie Bratcher
Event Director
512.258.9890
nbratcher@balconescountryclub.com



Plated Lunch a la carte

(PICK 2 OR 3 OPTIONS)

All Plated Lunch Selections are
Served with Tea and Water Tableside

BOWL OF SOUP

Chicken Tortilla	\$4
Beer Cheese	\$6
Broccoli and Cheese	\$5
Pozole'	\$4
Chicken and Rice	\$4
Tomato Basil.....	\$4
Butternut Squash and Carrot.....	\$5
Old Fashion Potato	\$5

SALADS

Garden Salad	\$4
Mixed Greens with Cucumbers, Cherry Tomatoes and Carrots Served with Buttermilk Ranch and Italian Dressings Add Chicken +\$2	

Caesar Salad.....	\$4
Romaine Hearts with Homemade Herbed Croutons, Parmesan Cheese and Caesar Dressing	

Spinach Salad	\$5
Baby Spinach Leaves, Applewood Smoked Bacon, and Red Onions, Served with Balsamic Vinaigrette Dressing Add Salmon +\$3	

Greek Salad	\$6
Olives, Cucumbers, Romaine Lettuce, Onions, Feta Cheese and Lemon-Herb Vinaigrette Dressing	

Oriental Salad	\$5
Green and Red Cabbage, Carrots, Green Onions, Toasted Almonds, Mandarin Oranges and Toasted Ramen Noodles	

Spring Salad.....	\$5
Mixed Greens, Strawberries, Blueberries, Walnuts and Balsamic Vinaigrette Dressing	

Herb Watermelon Feta Salad	\$5
Fresh Watermelon, Red Onion, Fresh Mint Leaves, Fresh Cilantro, Crumbled Feta, Served with Balsamic Vinaigrette	

ENTRÉES

Tilapia with a Tequila Lime Sauce.....	\$14
King Ranch Chicken.....	\$13
Mango Chicken.....	\$16
Chicken Florentine.....	\$16
Balcones Club Sandwich.....	\$12
Salmon Topped with Mango-Pineapple Salsa	\$17

Breakfast

TRADITIONAL

Fluffy Scrambled Eggs, Seasoned Red Breakfast Potatoes,
Crisp Bacon and Sausage Patties, Biscuits & Gravy..... \$13.00

KEEP IT FRESH

Variety of Flavored Yogurts, Granola, Fresh Cinnamon Rolls, Mini
Muffins, Seasonal Fruit and Berries \$12.00

BUILD YOUR OWN BREAKFAST TACO BAR

Flour Tortillas, Scrambled Eggs, Bacon, Sausage,
Shredded Cheese, Diced Ham, Breakfast Potatoes, and
Fresh Salsa..... \$12.00

BREAKFAST ADD ONS

Options Below Must Be Added Onto the Breakfast Selections

INDIVIDUAL BREAKFAST TACOS \$3.00

- Potato, Egg and Cheese
- Bacon, Egg and Cheese
- Sausage, Egg and Cheese

WAFFLE BAR

Make Your Own Waffle then Add Your Choice of Toppings.
Whipped Cream, Strawberries, Butter, Chocolate Chips and
Warm Maple Syrup..... \$8.50

OMELET STATION

(Action Station)

Egg, Bacon, Sausage, Red Peppers, Green Bell Peppers,
Mushrooms, Onions, Tomatoes, Salsa \$10.00

All prices are subject to local sales tax and 22% service fee.



Plated Lunch

All Plated Lunch Selections are Served with Tea and Water Tableside

Fish Amandine with Rice and Green Beans.....	\$14
Pot Roast with Mashed Potatoes, Broccoli	\$15
Roasted Turkey, Gravy, Garlic Whip Potatoes and Cranberry Sauce	\$14
Dill Tilapia, Rice Pilaf and Vegetable Medley	\$14
Pork Loin with Creamy Mushroom Gravy, Garlic Mashed Potato and Green Beans	\$14
Beef Enchiladas, Mexican Rice, and Refried Beans	\$13
Chicken Fried Steak with Mashed Potatoes and Buttered Corn	\$14
Chicken Cordon Bleu, Rice and Vegetable Medley.....	\$16
Bacon Wrapped Meatloaf, Garlic Mashed Potatoes and Green Beans	\$15

Lunch Buffet

All Lunch Buffet Selections Will Include a Beverage Station with Tea and Water

Deli Buffet	\$16
Soup of the Day, House Salad with Assorted Dressings, Assorted Deli Meats and Sliced Cheeses, Assorted Breads and Rolls, Apple Slaw and Macaroni Salad	
Chopped Salad Buffet	\$18
Baby Spinach Leaves, Romaine Lettuce, Iceberg Lettuce, Chicken, Ham, Shrimp, Shredded Cheese, Blue Cheese Crumbles, Boiled Eggs, Black Beans, Broccoli, Cucumbers, Bacon Bits, Parmesan Cheese, Red Onion, Red Peppers, Green Olives and Croutons, <u>Dressings:</u> Honey Mustard, Ranch, Blue Cheese, Balsamic and Oil and Vinegar Dressing	
Barbecue Chicken, Potato Salad and Baked Beans.....	\$16
Lasagna Served with House Salad and Garlic Bread.....	\$15
Spaghetti & Meatballs Served with a House Salad and Garlic Bread.....	\$15
Chicken Fajitas, Flour Tortillas, Spanish Rice and Borracho Beans	\$18

All prices are subject to local sales tax and 22% service fee.



Appetizers

Must be ordered in increments of 50 pieces.

HOT HORS D'OEUVRES

Aioli Topped Petite Crab Cakes.....	\$3.00
Bacon Wrapped Chicken	\$2.50
Sweet Chili Glazed Beef Skewers	\$2.00
Spanakopita	\$2.00
Chicken Sate with Thai Peanut Sauce	\$2.00
Parmesan Meatballs	\$2.00
Southwest Chicken Egg Rolls.....	\$2.00
Vegetable Egg Rolls.....	\$2.00
Coconut Shrimp	\$2.50
Sweet & Spicy Shrimp.....	\$2.50
Sausage Stuffed Mushrooms	\$2.00
Aioli Sweet and Sour Meatballs	\$2.00
Swedish Meatballs.....	\$2.00

COLD HORS D'OEUVRES

Caramelized Onion Tartlet's with Chèvre Crumbles.....	\$2.00
Tomato and Mozzarella Skewers with Pesto	\$2.00
Mini Chicken Salad Croissants	\$3.00
Assorted Finger Sandwiches.....	\$2.00
Seared Beef Tenderloin with Sriracha Aioli on Crostini.....	\$3.00
Tomato Bruschetta on Crostini.....	\$2.00
Cucumber Round with Pimento Mousse.....	\$2.00

DISPLAYS

Small (Serves 25).....	\$130
Medium (Serves 50).....	\$232
Large (Serves 100)	\$355

- Domestic and Imported Cheeses, Served with Assorted Crackers and Crostini
- Seasonal Fresh Fruit and Berries, Served with Honey Yogurt Dipping Sauce
- Spinach and Artichoke Dip Served with Crostinis
- Trio Dip, Served with House Salsa, Guacamole, Queso Served with Tortilla Chips
- Shrimp Ceviche and Tortilla Chips

MARKET FRESH CRUDITÉ

Small (Serves 25).....	\$85
Medium (Serves 50).....	\$130
Large (Serves 100)	\$355

- Baked Brie Trimmed with Fresh Grapes, Assorted Crackers, and Crostinis
- Ham and Asparagus Rolls, Served with Pimento Cheese Spread
- Antipasto Platter: Sliced Ham, Sliced Salami, Sliced Pepperoni, Grape Tomatoes, Marinated Mushrooms, Marinated Artichoke Hearts, Manzanilla Olives, Pepperoncini Peppers, Green Onions, Gorgonzola Cheese and Mozzarella Cheese

All prices are subject to local sales tax and 22% service fee.



Buffets & Plated Dinner

(BUFFET ONLY AVAILABLE FOR GROUPS OF 50 OR MORE)

All Buffets and Plated Dinner Selections Will Include Tea, Water and Coffee

Choice of 1 Entrée.....\$23.95

Choice of 2 Entrée.....\$28.95

Please Select One Salad and Two Sides. All Options Served with Warm Rolls and Butter.

SALAD SELECTIONS

- Garden Salad - Mixed Greens with Cucumbers, Cherry Tomatoes and Carrots, Served with Buttermilk Ranch and Italian Dressings
- Caesar Salad - Romaine Hearts with Homemade Herbed Croutons, Parmesan Cheese and Caesar Dressing
- Spinach Salad - Baby Spinach Leaves, Applewood Smoked Bacon, and Red Onions, Served with Balsamic Vinaigrette Dressing

SIDE SELECTIONS

- Rice Pilaf
- Garlic Mashed Potatoes
- Potatoes Au Gratin
- Baked Macaroni and Cheese
- Rosemary Roasted New Potatoes
- Seasonal Vegetable Medley
- Zucchini and Squash Provençal
- Green Beans Amandine
- Glazed Baby Carrots
- Steamed Broccoli or Cauliflower
- Roasted Butternut Squash & Brussel Sprouts

ENTRÉES

(All Beef Buffets Will Be Cooked Medium Rare Unless Otherwise Specified)

- Grilled Chicken Breast Topped with a Florentine Sauce, Garlic and Fresh Herbs
- Chicken Piccata - Sautéed Breast of Chicken with Lemon Caper Sauce
- Classic Chicken Parmesan - Italian Crusted Chicken on a Bed of Angel Hair Pasta and Topped with Marinara and Parmesan Cheese
- Chicken Marsala in a Marsala Wine Sauce with Mushrooms
- Pork Loin Stuffed with an Apple Dressing and Smothered in Honey Mustard Sauce
- Pan Seared North Atlantic Salmon: Topped with Mango Pineapple Salsa, Pineapple-Mango Chutney, Cajun Cream Sauce or Curry-Tomatillo Sauce
- Roasted Beef Medallions with Garlic Au Jus and Caramelized Onions
- Southwestern Bell Pepper (Vegetarian) - Cheese-Draped Bell Pepper Stuffed with Rice, Black Beans, Mushrooms, Onions, Zucchini, and Corn
- Stuffed Poblano Pepper (Vegetarian) Stuffed with Brown Rice, Black Beans, Corn, Onions and Shredded Cheese

CARVING STATION

Garlic Crusted Prime Rib Slow Roasted and Served with Horseradish Sauce and Au Jus

Add +\$7

All prices are subject to local sales tax and 22% service fee.



Theme Buffets

(BUFFET ONLY AVAILABLE FOR GROUPS OF 50 OR MORE)

All Buffets Selections Will Include a Beverage Station with Tea, Water and Coffee

Fajita Buffet..... \$24

House Salad Served with Croutons, Italian and Ranch Dressing, Beef or Chicken, Flour Tortillas, Spanish Rice, Borracho Beans, Guacamole, Sour Cream, Shredded Cheese, Grilled Peppers & Onions, Chips and Salsa

Tex-Mex Buffet \$20

Black Bean & Corn Salad, Chicken Flautas, Cheese Enchiladas, Spanish Rice, Borracho Beans, Sour Cream, Shredded Cheese, Guacamole, Chips and Salsa

Vegetarian Mexican Buffet \$20

Cheese Enchiladas with Red Sauce, Vegetable Enchiladas Made With Corn & Other Veggies Served with Green Sauce, Spanish Rice, Refried Beans, Jalapenos, Sour Cream, Guacamole, Chips, Salsa and Pico De Gallo

Barbecue Buffet..... \$23

House Salad, Croutons, Italian and Ranch Dressings, Barbecue Chicken Quarters, Sausage with Peppers and Onions, Potato Salad, Pinto Beans, Pickles, Barbecue Sauce and Cornbread
Substitute Brisket +\$2

Italian Buffet..... \$23

Caesar Salad, Homemade Herbed Croutons, Shredded Parmesan Cheese, Caesar Dressing, Farfalle and Penne Pastas, Grilled Chicken, Chef's Selection of Mixed Vegetables, Alfredo Sauce, Marinara Sauce, Parmesan Cheese and Garlic Bread

Country Buffet..... \$18

Chicken Fried Steak, Ranch Roasted Chicken, Garlic Mashed Potatoes, Buttered Corn on the Cob, Country Gravy and Biscuits

Vegetarian Italian Buffet..... \$18

Pasta Primavera, Caprese Pasta Salad, Grilled Vegetables, Served with Warm Garlic Bread Sticks

Cajun Creole Buffet \$23

Chicken Étouffée, Andouille Sausage with Peppers & Onions, Dirty Rice, Garlic Butter Red Potatoes, Green Beans with Mushrooms and Jalapeno Cornbread

All prices are subject to local sales tax and 22% service fee.

Food Bars & Stations

All Food Bars & Stations Will Include a Beverage Station with Tea, Water and Coffee

FOOD BARS

Slider Bar..... \$14
The Classic Slider Beef Burger with Lettuce, Tomato, American Cheese; Buffalo Chicken Slider with Blue Cheese, Hot Sauce, Lettuce, Tomato; Barbecue Pulled Pork Slider with Barbecue Sauce

Assorted Shrimp Bar..... \$20
An Array of Cocktail Shrimp, Coconut Shrimp, Cajun Shrimp, Lemon Pepper Shrimp, Pesto Shrimp, Cocktail Sauce, Tartar Sauce and Lemon Wedges

Mashed Potato Bar (*served in martini cosmos glasses*)..... \$9
Whipped Mashed Potatoes, Shredded Cheese, Sour Cream, Butter, Bacon and Brown Gravy
Add Diced Grilled Onions, Caramelized Onions and Sautéed Mushrooms for +\$1.50

Chocolate Fondue Fantasy Fountain..... \$10
Served with Pound Cake, Bananas, Gram Crackers, Pretzels and Marshmallows

Trail Mix Bar\$4
Peanuts, Almonds, Pretzel Sticks, M&M's, Chex Cereal and Raisins

Popcorn Bar \$9
Buttered Popcorn, Caramel, Chocolate Covered Cherry, Mint Chocolate Chill, S'more and White Cheddar

Candy Bar..... \$8
Lollipops, Hershey's Kisses, M&M's, Skittles, Rock Candy Suckers, Gummies, Tootsie Rolls

Assorted Cupcake Bar \$9
Chocolate, Vanilla, Red Velvet Flavored Cupcakes Topped with Your Color Choice of Buttercream Icing and Assorted Sprinkles

ACTION STATIONS

Station Attendant Fee.....\$75

Oriental Buffet Station \$21
Lo Mein Noodles, White Rice, General Tso Sauce, Hoisin Sauce, Orange Teriyaki Sauce, Chopped Garlic, Diced Chicken, Beef, Broccoli, Mushrooms, Snow Peas, Red Bell Pepper, Green Bell Peppers, Green Onions, Sliced Carrots, Baby Corn, Water Chestnuts, Red Pepper Flakes, Chow Mein Noodles and Baby Shrimp

Pasta Station \$20
Grilled Chicken, Baby Shrimp, Onions, Black Olives, Mushrooms, Fresh Chopped Spinach, Red Pepper Flakes, Minced Garlic, Bell Peppers, Parmesan Cheese, Penne Pasta, Bowtie Pasta, Marinara Sauce and Alfredo Sauce

Street Taco Station..... \$21
Corn Tortillas, Diced Fajita Beef, Cotija Cheese, Pico De Gallo, Tomatillo Sauce, Spanish Rice, Refried Beans, Shredded Cheese, Jalapenos, Sour Cream & Guacamole, Chips, Salsa and Pico De Gallo

Desserts

Pumpkin Pie\$2.50
Apple Pie.....\$2.75
Key Lime Pie\$5.75
Pecan Pie\$3.00
Carrot Cake\$5.50
Cobbler\$3.50
Cheesecake\$4.00
Chocolate Mousse.....\$3.00
Mini Fruit Tart\$3.00

Mini Dessert Display.....\$5.00
Bitesize Cheesecake and Brownie Bites

All prices are subject to local sales tax and 22% service fee.



Bar Packages

Package Bar Prices are Per Person, Based on the Guaranteed Attendance.

All Beverage Packages are Charged on Hourly Increments with Unlimited Consumption.

HOURS	MODIFIED	WELL	CALL	PREMIUM
Two	\$20	\$23	\$25	\$26
Three	\$23	\$25	\$27	\$28
Four	\$24	\$27	\$29	\$30
Five	\$27	\$28	\$31	\$32

MODIFIED WINE AND BEER BAR

House Wine, Domestic and Premium Beer, House Champagne and Assorted Soft Drinks

WELL BAR

Taaka Vodka, Taaka Gin, Bellows Bourbon, Torado Silver, Castillo Light Rum, Highland Mist Scotch, House Wine, Champagne, Domestic and Premium Beer and Assorted Soft Drinks

CALL BAR

Tito's Vodka, Jack Daniels, Beefeaters, Bacardi Silver, Dewar's White label, Jose Cuervo, House Wine, Champagne, Domestic and Premium Beer and Assorted Soft Drinks

PREMIUM BAR

Kettle One, Tanqueray, Crown Royal, Maker's Mark, Herradura Silver, Johnnie Walker Red, Captain Morgan's, Patron Silver, House Wine, Champagne, Domestic and Premium Beer and Assorted Soft Drinks

A LA CARTE BEVERAGE PRICING

All Pricing Below is Inclusive of Tax and Service Charge

Domestic Beer (Bud Lite, Miller Lite, Coors Lite)	\$5
Premium Beer (Shiner Bock, Dos Equis)	\$6
House Wine – Glass	\$7
House Wine – Bottle	\$22
Champagne Toast Per Person	\$3
Non-Alcoholic Sparkling Wine Per Bottle	\$15
Well Brands	\$7
Call Brands	\$8
Premium Brands	\$11
Premium Wine Request - By Bottle Only	TBD

KEG BEER

Domestic 16 Gallon Keg Serves Roughly 125 Pints Bud Lite, Miller Lite, Coors Light 451, Import and Micro Brew Kegs Available Upon Request TBD

SPECIALTY DRINKS

Sodas – Each	\$2
Bottled Water	\$2
Mimosas - Per Person	\$4
Poinsettias - Per Person	\$5
Margaritas on the Rocks – Per Gallon	\$65
<i>(Dispensed By Bartender, Will Serves Approximately 20 Margaritas)</i>	
Specialty Cocktails Available Upon Request	TBD

Bartender Fee (1 Bartender for Up to 4 Hours).....\$100
 Additional Hours - Per Hour\$100
Balcones Country Club Requires 1 Bartender Per 100 Guests

BALCONES COUNTRY CLUB RETAINS THE RIGHT TO CARD ANYONE WHO APPEARS INTOXICATED OR CANNOT PROVE AGE.

All prices are subject to local sales tax and 22% service fee.

Venue Rental Guidelines

DEPOSIT AND PAYMENT INFORMATION

A non-refundable deposit is due with the signed contract. The room is not guaranteed until both the deposit and signed contract have been returned to Balcones Country Club. Full payment of the event is due 7 working days prior to the event.

RESERVATION POLICIES

- Food and Beverage must be provided by Balcones Country Club or there will be an outside catering fee.
- Specialty cakes may be brought in for your function at no additional charge.
- Delivery times for items supplied by outside vendors must be arranged with the Catering Director.
- Balcones Country Club must be notified of all menu selections at least 2 weeks prior to the event. A final banquet event order will be provided by the club and must be reviewed, signed, and returned 10 days prior to the event. The final guaranteed number of guests for food & beverage must be submitted no later than 7 business days prior to the event. This number will be the minimum number.

CLUBHOUSE INFORMATION

Our goal at Balcones Country Club is to exceed your expectations through impeccable quality and service, creating memories that you and your guests will cherish for years to come. Our standard of service is unparalleled as is our attention to detail and staff professionalism. Our team is committed to serving you and your guests throughout every aspect of your event.

Room fees vary based upon the day of the week and time of booking. Your room fee will include:

- Round dinner tables with seating for up to 10
- 4 hour event time
- House linens, house napkins and skirting for reception tables
- Dance floor, if applicable
- Tables and chair set-up, breakdown, labor and clean-up
- Day of coordination for your event

Please note buffets are for groups of over 50 people.

Plated dinners are for groups under 50 people.



Schedule a tour today!

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