



**THE BATTLEGROUND GOLF COURSE**

# 2024 PRIVATE EVENTS

1600 GEORGIA AVE DEER PARK TX | 77536  
(281)478-4653 | [WWW.BATTLEGROUNDGOLFCOURSE.COM](http://WWW.BATTLEGROUNDGOLFCOURSE.COM)



# Room Rental Inclusions

Four Hour Event Time

Additional Time (2 hours) to Set-up/Decorate Prior to Event \*

Additional time may be rented

All Banquet Tables & Chairs

Cotton Linens & Napkins in a Variety of Colors

Elegant Flatware, Stemware & Glassware

Unlimited Beverage Station with Water and Iced Tea

Full Serving Staff with Event Manager

Set-Up & Clean Up Service

\*Food & Beverage Minimums Apply - Rental Prices are Subject to a 21% Surcharge Charge and Current State Sales Tax  
Gratuity is optional and not included in Service Charge

# Plated Breakfast

Beverage Station with Coffee and Fresh Orange Juice Included

## Sunrise Breakfast Sandwich

Scrambled Eggs, Crisp Bacon, Avocado and Cheddar Cheese on a Toasted Croissant.

Served with Sliced Fresh Fruit

## Garden Omelet

Spinach, Grape Tomatoes, Colored Bell Peppers, Onions and Melted Provolone. Served with Country Potatoes

## Mission Scramble Bowl

Hickory Smoked Ham, Bell Peppers, Sweet Red Onion, Tomatoes, Mushrooms, Scrambled Eggs, Cheddar Cheese, Breakfast Potatoes and English Muffin

## Chilaquiles & Eggs

Crispy Tortilla Chips Sautéed in Spicy Red Salsa, Two Scrambled Eggs, Melted Cheddar, Cilantro Crema and Avocado. Served with Refried Beans and Rice

## American Breakfast

Two Scrambled Eggs with Two Sausage Patties, Country Potatoes & Bisquit  
Served with Sliced Fresh Fruit

## Continental Breakfast

Assorted Pastries, Yogurt Parfait with Granola, Sliced Fresh Fruit

Served until 11 am



# Build Your Own Breakfast Buffet

Includes Beverage Station with Coffee and Fresh Orange Juice

## Proteins (pick two)

Crisp Bacon  
Turkey Sausage Links  
Sausage Patties  
Grilled Ham

## Griddle (pick one)

Blueberry Multi-Grain Pancakes served with Maple Syrup & Butter  
Assorted Mini Pastries (Danishes, Muffins and Scones)  
Bourbon Banana French Toast Served with Raspberry Lemon Sauce  
Belgian Waffles with Fresh Berries and Syrup

## Eggs (pick one)

Cheesy Scrambled Eggs  
Chorizo & Eggs  
Battleground Eggs Benedict with Canadian Bacon and Jalapeno Hollandaise  
Cook to Order Omelet Station + \$3

## Sides (pick two)

Country Potatoes  
Refried or Black Beans & Rice  
Seasonal Fresh Fruit  
Yogurt & Granola  
Bisquits & Country Gravy



Menu Prices are Per Guest and Subject to a 21% Surcharge Charge and Current State Sales Tax  
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# Light Fare Lunches

Menus Include Iced Tea, Coffee

## Sandwiches & Wraps

Served with Chips

### **Classic American Burger**

Crispy Bacon, Lettuce, Red Onions, Tomato,  
Pickles, Melted Cheddar Cheese  
on a Toasted Kaiser Bun  
Substitute Veggie Patty

### **Turkey Avocado Wrap**

Roasted Turkey, Crispy Bacon, Lettuce,  
Tomato, Avocado, Melted Pepper Jack and  
Jalapeno Aioli Wrapped in a Spinach Tortilla

### **Sante Fe Crunchy Wrap**

Crispy Chicken, Romaine, Pico De Gallo,  
Avocado, Cheddar Cheese, Tortilla Strips  
and Chipotle Ranch in a Spinach Tortilla

### **Chicken California Sandwich**

Grilled Chicken Breast, Crisp Bacon, Avocado,  
Tomato, Poblano Aioli and Melted  
Pepper Jack on Toasted Brioche

## Salads

Served with Dinner Rolls & Butter

### **Traditional Chicken Caesar**

Romaine Lettuce with Tangy Caesar Dressing,  
Parmesan and House Garlic Croutons  
Substitute Salmon +

### **Chicken Cobb Salad**

Romaine Lettuce, Avocado, Jack Cheddar,  
Grape Tomatoes, Egg, Bacon with  
Tangy Ranch Dressing

# Lunch Buffet

## A Taste of Italy

Traditional Caesar Salad  
Chicken Alfredo  
OR  
Chicken Marsala  
Mushroom & Marsala Wine Sauce  
Green Bean Almondine  
Garlic Mashed Potatoes  
Garlic Bread Sticks

## Salad Grab

Spring Mix & Romaine Lettuce  
Assorted Toppings:  
Bacon Bits, Hard Boiled Eggs, Black Beans,  
Kernel Corn, Garlic Croutons,  
Parmesan, Shredded Cheddar, Grape  
Tomatoes, Olives, Cucumbers and Red  
Onion  
Dressings: Balsamic Vinaigrette and Ranch  
Dressings and Garlic Bread Sticks  
**Add Grilled Chicken +**

## Mr. Potato Bar

Idaho Baked Potatoes  
Assorted Toppings:  
Sour Cream, Bacon Bits, Butter,  
Shredded Cheddar, Blue Cheese,  
Sauteed Mushroom and Chives  
**Add BBQ Pork +**

## Fiesta Buffet

Pulled Chicken & Ground Beef  
With Refried Beans, Mexican Rice, Salsa,  
Cheese, Chipotle Crema, Onions, Cilantro,  
Flour Tortillas  
and Tortilla Chips

**Substitute Fajita Meats +**  
**Add Queso +**  
**Add Guacamole +**

## Deli Buffet

Sliced Ham, Turkey  
American & Cheddar Cheese  
Lettuce, Sliced Tomatoes,  
Pickles, Onions,  
Fresh Baked Wheat & White Bread  
Mayo, Spicy Mustard  
Served with Housemade Chips

**Add Roast Beef +**

## Sliders Bar

PICK TWO  
Classic Angus Beef Sliders with  
Onions, Pickles and Cheddar Cheese  
OR  
BBQ Pulled Pork Sliders with  
Pineapple Coleslaw  
OR  
Crispy Buffalo Chicken with  
Lettuce, Ranch and Provolone  
All served on Mini Brioche Buns with  
Waffle Fries, Ketchup & Ranch for Dipping

Menu Prices are Per Guest and Subject to a 21% Service Charge & Current State Sales Tax.  
Gratuuity is optional and not included in the Service Charge

# Hors d'oeuvres

## Charcuterie Board

Gourmet Meats and Cheeses, Crackers, Fresh Fruit & Olives

## Spinach & Artichoke Dip

Crispy Chips

## Fresh Fruit Display

## Chips & House Made Queso

Add Guacamole +\$3

## Mini Crab Cakes

Lemon Aioli

## Chicken & Waffle Bites

Assorted Berries & Raspberry-Mint Syrup

## Vegetarian Spring Rolls

Sesame Ginger Sauce

## Coconut Shrimp

Sweet Chili Sauce

## Vegetable Crudités

With Red Pepper Hummus and Remoulade

## Hummus and Pita Chips

Roasted Red Pepper Hummus, Tzatziki Sauce & Cucumber

## Balsamic Grilled Vegetables

Served with Red Pepper Hummus & Remoulade

## Honey Mustard Chicken Skewers

Assorted Berries & Raspberry-Mint Syrup

## Tomato Basil Bruschetta

Fresh Parmesan and Balsamic Glaze on Crostini

## Portobello Crostini

Goat Cheese, Chives and Balsamic Glaze

## Teriyaki Beef Skewers

Schezwan Sauce

## Meatloaf Slider

Tangy Tomato Sauce

# Plated Entrée

Menus Include Iced Tea & Coffee

## Pasta

### Cajun Chicken Penne

Sweet Onion, Colored Bell Peppers,  
Mushrooms, Wine, Cream & Parmesan

### Shrimp Scampi

Olive Oil, Garlic, Lemon, Butter, White  
Wine and Parmesan with Linguine

## Fish

### 6oz Herb Panko Crusted Salmon

Creamy Citrus Sauce

### 6oz Pan Seared Mahi Mahi

Lemon Caper Sauce

### 6oz Grilled Sea Bass

Lemon Basil Sauce

## Poultry

### Caribbean Chicken

Mango Pineapple Salsa

### Parmesan Crusted Chicken

Lime Cream Sauce

### Napa Chicken

White Wine Garlic Sauce

### Marsala Chicken

Mushrooms & Marsala Wine Sauce

## Beef

### Slow Roasted Beef Tips

Mushroom Merlot Sauce

### Top Sirloin

Béarnaise Sauce

### NY Steak

Creamy Peppercorn Sauce

### Filet Mignon

Demi Glace

## Duet Plates

New York Steak & Shrimp Scampi    Short Ribs & Panko Crusted Salmon

*All Entrees served with Choice of Salad, Two Sides and Artisan Rolls.  
Place Cards are Required if Offering More than One Entree Choice*



# Plated Sides & Salads

## Sides

Choose Two Options

Garlic Mashed Potatoes

Cheddar Bacon Mashed Potatoes

Rosemary Garlic Potatoes

Rice Pilaf

Creamy Mushroom Risotto

Truffle Macaroni and Cheese

Grilled Seasonal Vegetables

Grilled Asparagus

Green Bean Almondine

Sauteed Spinach with Shaved Garlic

## Salad

Choose One Option

### House Salad

Mixed Greens, Grape, Tomatoes, Mixed Cheese & Ranch Dressing

### Strawberry & Arugula Salad

Goat Cheese, Shredded Carrots, Candied Walnuts & Orange Vinaigrette

### Gorgonzola Mixed Green Salad

Dried Cranberries, Candied Walnuts, Red Onion & Raspberry Vinaigrette

### Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese & Tangy Caesar Dressing

### Mediterranean Salad

Feta Cheese, Kalamata Olives, Grape Tomatoes, Cucumber, Sweet Red Onion & Balsamic Vinaigrette Dressing

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# Dinner Buffet

## A Taste of Italy

Traditional Caesar Salad

Chicken Alfredo

OR

Parmesan Crusted Chicken  
With Marinara and Mozzarella

Rosemary Garlic Potatoes  
Oven Roasted Asparagus

Parmesan Bread Sticks

## The Houstonian

Mixed Green with Gorgonzola  
Dried Cranberries, Candied Walnuts,  
Red Onions, Raspberry Dressing

Caribbean Chicken  
Mango Pineapple Salsa

Cheddar Cheese Mashed Potatoes  
Oven Roasted Seasonal Vegetables

Dinner Rolls with Butter

## Baja Buffet

Rosarito Style Caesar Salad  
Cotija Cheese, Crispy Tortilla Strips  
With Chipotle Caesar Dressing

Cilantro Chicken  
With Tequila Lime Sauce  
OR

Strip Loin Steak  
Chimichurri Sauce

Spicy Roasted Potatoes  
Zucchini Squash Medley

Dinner Rolls with Butter

## Riverwalk

Strawberry & Arugula Salad  
with Goat Cheese, Shredded Carrots,  
Candied Walnuts, Orange Vinaigrette

Stuffed (8oz) Chicken Saltimbocca  
Prosciutto, Sage, Gruyere With a  
Chardonnay Butter Sauce

Garlic Mashed Potatoes  
Grilled Vegetables

Dinner Rolls & Butter



## Mediterranean

Greek Salad  
Romaine, Feta, Kalamata Olives,  
Grape Tomatoes, Red Onion With  
Balsamic Vinaigrette

Rosemary Garlic Chicken  
Lemon Butter Sauce  
OR

Marinated Tri Tip  
Red Wine Tomato Sauce

Roasted Potatoes  
Garlic Roasted Vegetables

Artisan Rolls & Butter

# Desserts

Baked Goods/Treats from a Licensed Bakery are Permitted

## Assorted Dessert Tray

PICK THREE

Lemon Bars

Chocolate Brownies

Assorted Cheesecakes

Churros

Assorted Fruit Tarts

## NY Cheesecake

Plated Classic New York Style Cheesecake Featuring a Buttery Graham Cracker Crust and Topped with a Raspberry Lemon Sauce and Fresh Mint

## Chocolate Lava Cake

Plated Rich Chocolate Cake with a Molten Center of Belgian Chocolate Served with Berries and Caramel Drizzle

## Ice Cream Sundae Bar

Vanilla Bean, Strawberry and Chocolate Ice Cream with Sliced Bananas, Berries, Nuts, Cherries, Sprinkles, Chocolate Chips, Assorted Candies and Whipped Cream

## Assorted Cookie Plate

Fresh Baked Oatmeal Raisin, White Macadamia Nut and Chocolate Chip Cookies

## Creme Brulee

Plated Creamy Vanilla Bean Custard Served with Seasonal Berries and Fresh Mint

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# Enhancements



## Kids Meals

\* Children 12 & Under

All Meals Served with Fresh Fruit Cup

Choice of:

Cheeseburger with French Fries

Chicken Alfredo and Green Beans

Chicken Fingers with French Fries

## Beverages

Design Your Own Bloody Mary Bar

Mimosa Bar

Champagne Greeting or Toast

Hosted Bar Options

Cash Bar

Wine Service

Signature Specialty Drinks

## Rentals

Chivari Chairs

Gold or Silver Charger Plates

Dance Floor

AV Package

Additional Event Hour

Specialty Linens

Chair Covers

Ivy Wall

Celing Canopy

Up Lighting

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# General Information & Contracting

- **Food & Beverage:** Enclosed is a list of possible menu selections. The listed items are by no means the limit of what our Executive Chef can create for your event. We can also accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. For plated catered meals offering more than one entree choice, place cards are required.
- **Guarantee Event Counts & Minimums:** Contact the Events Department for specific month minimums. Your final guaranteed guest count is due 7 days prior to your event date. From this point your guest count cannot go down but can increase until 3 days prior to your event date. The guest count can be lower than the initial estimated amount, but the food and beverage minimum must be met. The Battleground Golf Course prepares for 5% over the guaranteed guest count. Any additional meals requested will be billed for at 150% of the contracted entree price.
- **Deposit & Payments:** To confirm your date reservation, an initial deposit of 25% of your total estimate will be due at signing of your contract. An additional deposit of 25% will also be due 6 months prior to your event date. The remaining final balance and final count will be due 3 days prior to your event date.
- **Cancellation:** All deposits are non-refundable and non-transferable. Deposits and payments can be made by credit or debit card, or check. Final payments cannot be made via personal check.
- **Pricing, Service Charge & Tax:** Prices are subject to a 21% club service charge and state sales tax at the current rate. Menu prices cannot be guaranteed until 90 days prior to your event date. Prices and packages are subject to change without notice. The Battleground Golf Course houses several events and reserves the right to hold multiple events on any given day. Gratuity is optional and is not included in the 21% service charge.
- **Decorations:** We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Director of F&B. All Signs and decorations must be professional quality. Glitter, confetti, rice and birdseed are not permitted. A \$500 cleaning fee will be billed if these items are used. All candles must be contained in a glass enclosure. At commencement of the event all decorations and client property must be removed without prior authorization. The Battleground Golf Course is NOT responsible for any items that are left at the Club.
- **Rentals:** Event rentals must go through The Battleground Golf Course or its approved vendors. Battleground reserves the right to obtain proper licensing. All rentals must be of professional quality and receive prior approval from the Events Team.
- **Liability:** The Battleground Golf Course is not responsible for damage or loss of any merchandise, articles or valuables belonging to the host or their guest located on the Club property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the Club, including those involving the use of any independent contractor arranged by the host or their representative.