



**THE BATTLEGROUND**  
**AT DEER PARK**

# The Battleground Golf Course

Event Menu & Packaging 2022  
1600 Georgia Avenue, Deer Park, Texas 77536  
281.478.4653x103  
[mpayne@battlegroundgolfcourse.com](mailto:mpayne@battlegroundgolfcourse.com)

# APPETIZERS

All Appetizers Priced Per Person

*Seasonal Fruit Display*

*Gourmet Cheese & Crackers*

*Smoked Risotto Cakes*

*Vegetable Crudite`s with Lemon Dill Sauce*

*Chili con Queso with Tortilla Chips*

*Warm Pretzel Bites with Beer Cheese*

*Asiago Asparagus Puff Pastries*

*Fried Green Tomato Caprese with Balsamic Glaze*

*Chicken Diablo*

*Boudin Eggrolls*

*Chicken Fried Shrimp with a Cajun Remoulade*

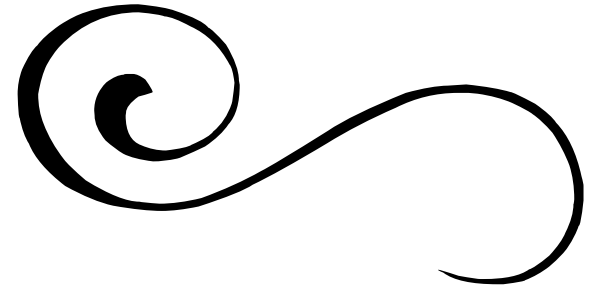
*Crispy Duck Wings in Raspberry Chipotle Glaze*

*Hatch Chili Crab Cakes with a Cajun Remoulade*

*Orange-Sesame Steak Satay*

*Chicken Barbacoa or Passion Fruit Pork Mini Tamales*

*Smoked Meatloaf Sliders with Crispy Onion on a Jalapeno Cheese Roll*



Please add \$75 for Tray Passed Service

Menu Prices are Per Guest and Subject to a 21% Service Charge and Current State Sales Tax



# BREAKFAST PACKAGE

All Buffets Include a Beverage Station of Coffee, Iced Tea & Water

## CONTINENTAL BREAKFAST

Assorted Variety of Muffins and Danishes

Served with a Fruit Platter

## BREAKFAST TACO BUFFET

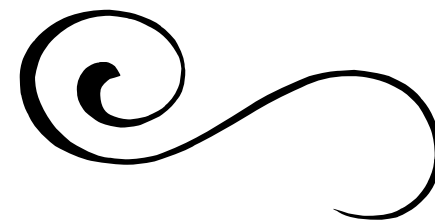
Warm Tortillas, Eggs, Choice of Sausage or Bacon, Wrapped with Cheese.

Served with Country Breakfast Potatoes, Fresh Fruit Platter

## DAY STARTER

Day Starter Buffet served with Fluffy Eggs, Bacon, Sausage, and County Potatoes.

Biscuits and Gravy Included with a Fresh Fruit Platter



## ADDITIONAL OPTIONS

Orange Juice

Breakfast Taco to Go

Includes Egg, Cheese, Bacon or Sausage

To Go Yogurts & Granola Bars

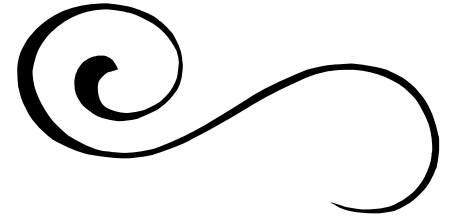
Fruit Platter

# LUNCH PACKAGE

All Buffets Include a Beverage Station of Coffee, Iced Tea & Water

## **CHARBROILED BURGER \$12.95**

Certified Angus Beef, Cheddar Cheese, Lettuce, Tomato, Onion with Mayo on a Brioche Bun  
Served with French Fries and Chocolate Chip Cookies



## **SANDWICH COMBINATION**

Rosemary Grilled Chicken on Ciabatta with Balsamic Caramelized Onions & Provolone or  
Smoked Turkey Club Wrap with Homemade BBQ Chips, Fresh Fruit and Chocolate Chip Cookies

## **TACO BUFFET**

Seasoned Ground Beef or Smoked Chicken with Crispy and Soft Tortillas, Refried Beans, Spanish Rice, & Toppings and Warm Churros  
Add Chips and Queso or Guacamole for \$3 per person

## **SOUTHWEST CHICKEN & BEEF FAJITAS**

Southwest Grilled Chicken & Marinated Skirt Steak, Sauteed Onions and Bell Peppers, Tortillas and Shredded Cheddar & Toppings, Sour Cream Served with Spanish Rice and Refried Beans, Warm Churros

## **SOUTHERN FRIED CUISINE**

Chicken Fried Chicken or Chicken Fried Steak  
Served with Roasted Garlic Mashed Potatoes and Mixed Vegetables, Biscuits & Gravy, Berry Cobbler with Ice Cream

# DINNER PACKAGE

All Buffets Include a Beverage Station of Coffee, Iced Tea & Water

## ***ALL DINNER PACKAGES INCLUDE:***

***1 SALAD, 1 ENTREES AND 2 SIDES***

## ***ENTREE CHOICES:***

### **VEGETARIAN GNOCCHI PASTA**

Choice of Beet and Goat Cheese or Six Cheese and Parsley in a Chardonnay Napa Cream Sauce

### **GOURMET CHICKEN BREAST**

Choice of Chardonnay Napa, Mushroom Marsala, or Parmesan Crusted with a Merlot Reduction Marinara

### **SOUS VIDE PORK TENDERLOIN**

Pork Tenderloin served with choice of Apple Brandy Demi Glaze or Raspberry Chipotle Glaze

### **BATTLEGROUND STEAK DINNER**

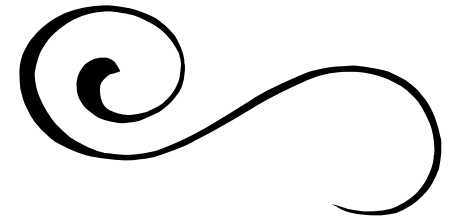
Sous Vide 6 oz. Top Sirloin Filet cooked to Medium with a choice of Bearnaise, Mushroom-Demi Glaze, or Pepper Crusted with Brandy-Dijon Cream

### **GULF CAUGHT RED SNAPPER**

6 oz. Filet Parmesan Crusted with Napa Chardonnay or Blackened with Cajun Remoulade

### **CABERNET SMOKED SHORT RIB**

6 oz. Boneless Short Rib slow braised with Garlic and Thyme in Reduced Cabernet under Cherrywood Smoke



# DINNER PACKAGE

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## ***SALAD CHOICES:***

Garden Salad with Choice of Ranch or Italian

Classic Caesar Salad

Spinach & Strawberry Salad Served with Candied Walnuts & Raspberry Vinaigrette | Add \$2

## ***SIDE CHOICES:***

Roasted Potatoes with Herbs & Olive Oil

Saffron Rice Pilaf

White Truffle Four Cheese Mac & Cheese

Mixed Vegetables of Broccoli, Carrots & Cauliflower

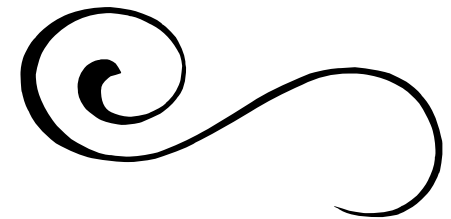
Cheddar Bacon Mashed Potatoes

Garlic Dill Roasted Carrots

Brussels Sprouts with Caramelized Shallots

Green Bean Almondine

Roasted Asparagus with Shaved Garlic



# DESSERT STATIONS

## ASSORTED DISPLAY

CHOOSE (3) OF OUR DESSERT OPTIONS

LEMON BARS

CHOCOLATE BROWNIES

PEANUT BUTTER BROWNIES

ASSORTED COOKIES

ASSORTED CHEESE CAKE

MEXICAN CHURROS

MINI ASSORTED FRUIT FILLED EMPANADAS

MAKE DESSERTS PLATED | ADD \$2.00

## SUNDAE STATION

Strawberry & Vanilla Ice cream Served with  
Bananas, Cherries,  
Chocolate, Caramel, Whipped Cream, Sprinkles &  
Nuts

## S'MORES BAR

Graham Crackers, Large Marshmallows, Assorted  
Cookies,  
Chocolate Bars, Caramel,  
Raspberry Sauce & Milk

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AV Package : includes: Screen, Projector, Microphone & Speakers

Additional Hour

Bartender for 4 hours

House wine

Beer | Domestic / Import or Micro

Red Bull

Soft Drinks

Unlimited Soft Drinks

Unlimited Redbull

Event Games: Medium Jenga, Giant Connect Four, Corn hole |

More Options Available Upon Request

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# BAR OPTIONS & PACKAGES

## BY CONSUMPTION

BY HOUR FOR 1-4 HOURS

INQUIRE FOR PRICING

### LIQUOR OPTIONS

#### HOUSE

Barton's Vodka, Barton's Gin, Early Times  
Whiskey, Rancho Alegre Blanco

#### CALL

Jim Beam, Beefeater, Malibu, Bacardi,  
Captain Morgan, Skyy, Milagro Reposado,  
Cutty Sark

#### PREMIUM

Crown Royal, Maker's Mark, Jack Daniels,  
Jameson, Dewar's, Tito's, Absolut

#### SUPER PREMIUM

Glenfiddich 12yr, Glenlivet 12yr, Macallan  
12yr, Johnny Walker Black, Bombay  
Sapphire, Don Julio, Patron Silver, Kettle  
One, Grey Goose

#### WINE

House Wine Glass  
Premium Wine Glass  
Champagne or Cider  
House Wine Bottle  
Premium Wine Bottle  
Champagne Bottle

#### BEER

Craft Beer on Draft  
Can Domestic  
Micro Draft/ Import Can

#### LIQUOR

Well Drinks  
Call Drinks |  
Premium Drinks  
Super Premium Drinks  
Martini



\* All State Liquor Laws apply \*Menu prices are Per Guest and subject to a 21% Service Charge and Current State Sales Tax

# 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. Due to health department regulations, food and beverages purchased for an event may not leave the property.

## **GUARANTEE EVENT COUNTS & MINIMUMS**

Contact the Events Department for specific month minimums. Your final guaranteed guest count is due 10 days prior to your event date. From this point your guest count can not 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.

## **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 50% will also be due 6 months prior to your event date. The remaining final balance and final count will be due 14 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, check or Cash. Final payments can not be made via personal check.

## **PRICING, SERVICE CHARGE & TAX**

Prices are subject to a 21% club service charge and Texas 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. Golf Club of Texas houses several events and reserves the right to hold multiple events on any given day.

## **DECORATIONS**

We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Event Sales Director. All Signs and decorations must be professional quality. Glitter, confetti, rice and birdseed are not permitted. All candles must be contained in a glass enclosure. Client at commencement of the event must take all decorations and client property brought to the venue away. Battleground Golf Course is NOT responsible for any items that are left at the club.

## **RENTALS**

Event rentals must go through Battleground Golf Course. In the case that Battleground Golf Course makes an allowance for an outside company to source goods through the venue, BGGC reserves the right to obtain proper licensing. All rentals must be of professional quality and must receive prior approval from the Events team.

## **LIABILITY**

Battleground Golf Course is not responsible for any damage or loss to 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.

1600 Georgia Avenue, Deer Park, Texas 77536

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# MEET OUR TEAM

Michele Payne

Director of Sales and Marketing  
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Tyler Smith

Operations Manager  
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Travis Harker

Executive Chef  
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