

Hillcrest Country Club



Banquet Menu

*P.O. Box 5116 North University
Lubbock, Texas 79408
806-765-6601*

Beverages and Accompaniments

Alcoholic Beverages may not be brought in or taken off Hillcrest Country Club's Premises in compliance with our liquor permit.

Cocktail service can be arranged to suit the needs of your special event. A private bar may be set up for your group and a single check figured for the drinks sold and additional service. At your request, we can also limit service to: beer only, wine only, etc. You may also request a Cash Bar, where everyone pays for their own drinks, but a bartender fee will apply based on the number of guests.

Bar Drinks:

Domestic Can Beer \$3.00; Domestic Bottle Beer \$4.00

House Wines: Chardonnay, Cabernet Sauvignon, Blush \$5.00 glass

Please ask to see our Banquet Premium Wine List

Well Drinks \$4.00 Call Drinks \$5.00 Premium Drinks \$6.00

Beverages:

Fountain Drinks & water \$1.00; Canned Soft Drinks \$1.50, Gatorade \$2.25

Punch \$1.75 per person (12 oz. per person)

Coffee \$1.00 per person (unlimited)

Tea \$1.00 per person (unlimited)

Coffee, Tea, Water Station \$1.50 per person (unlimited)

(Smaller parties may incur a set up and/or refreshing fee).

Keg beer for outdoor parties requires special approval and requires a \$50 setup fee per keg, Domestic Kegs are \$300 each.

Special Functions may be Subject to a Linen Charge

All Prices are Subject to State Sales Tax and 18 % Service Charge

Breakfast and Brunch

Full Country Breakfast

Fresh Seasonal Fruit
Scrambled Eggs, Country Bacon & Sausage
Hash Brown Potatoes
Hot Biscuits and Gravy
Coffee and Orange Juice

\$9.99

Light Breakfast

Sausage, Biscuits, and Gravy
Assorted Pastries, Coffee and Orange Juice

\$7.50

Breakfast/Brunch

Eggs Benedict
Scrambled Eggs and Bacon
Fresh Fruit and Strawberries
Potatoes O'Brian
Biscuits with Jams
Strawberry Crepes
Coffee and Orange Juice

\$12.99

Breakfast Burrito Buffet

Bacon, Sausage & Ham Burritos
Mexican Potatoes
Salsa, Cheese, Sour Cream
Fresh Slice Melon Coffee and Orange Juice

\$8.50

Theme Buffets

(Minimum of 30 people for buffets. Includes Tea, Water, and Coffee station.)

Fiesta Buffet

Tossed Salad

Chicken Fajitas and Beef Tacos with all the condiments

Refried Beans, Spanish Rice, Guacamole, Tortilla Chips and Salsa

Apple Cobbler and Ice Cream

\$14.99 Lunch \$15.99 Dinner

(Replace Taco Beef with Flank Steak Fajitas for extra \$1; Add Cheese Enchiladas \$1)

Italian Buffet

Spaghetti with Meat Balls

Grilled Chicken Fettuccini Alfredo

Tossed Salad, Green Beans Almandine, Garlic Bread

Apple Cobbler and Ice Cream

\$14.99 Lunch \$15.99 Dinner (Replace Spaghetti with Lasagna add \$1)

Barbecue

Tossed Salad

Choice of Two: Sliced Brisket, Sausage, or Chicken

Tossed Salad, Texas Ranch Beans, Potato Salad, Cole Slaw, Relish Tray and Rolls

Peach Cobbler and Ice Cream

\$14.99 Lunch \$15.99 Dinner

American Comfort

Crispy Chicken Tenders and Bacon Wrapped Ground Sirloin

Tossed Salad, Mashed Potatoes, Cream Gravy, and Green Beans

Cherrie Cobbler and Ice Cream

\$14.99 Lunch \$15.99 Dinner (Replace Ground Sirloin with Flank Steak for \$1)

Outside Events ~ Hamburger & Hot Dogs

Hamburgers & Hot Dogs Assorted Cheeses and condiments

Tossed Salad, Potato Chips, Baked Beans

Brownie and ice cream

\$11.99

(Add Potato Salad and Chile for \$1; Add Fresh Fruit Salad for \$1)

Outside Events ~European Deli

Ham, Turkey, Roast Beef, Pastrami, Salami, Assorted Sliced Cheeses and Breads

Potato Chips, Relish Tray

Cookies and Ice Cream

\$10.99 (Add Potato Salad, Fresh Fruit Salad for \$1)

Custom Lunch and Dinner Buffets

Each Buffet must have a minimum of 30 people

Lunch Buffets

Premium Lunch Buffet: Choice of Two Entrees, Choice of Chef's Starch and two vegetables, Choice of Two Desserts, Choice of one Salad, Fresh Baked Rolls, Tea, Water and coffee service.

\$15.99

One Entree Lunch Buffet: Choose one Entrée, Vegetable, Starch, and Dessert. Items with an asterisk* may small additional cost. Price includes Tossed Salad and Dressings, Fresh Baked Rolls, Tea, Water, and a self-serve coffee station

\$12.99

(Small groups with a member sponsor may dine off the Club Soup & Salad Buffet for \$11.99 including dessert, water, tea, and coffee)

Dinner Buffets

Three Star Diner Buffet: Choice of Three of our premium Entrees, Three Salads, Three items from the starches and vegetables, and choice of Three Desserts. Includes fresh Baked Cheese Rolls and wheat Rolls, Tea, Water and Coffee service to the table. Customized menus are welcomed.

\$20.99

Two Star Dinner Buffet: Choice of Two Entrées, Choice of one starch, one vegetable, and one dessert. Selections with asterisk may have additional charge. Also includes tossed salad and dressings, fresh Baked Rolls, and Tea and Water service to table plus a self-serve coffee station

\$18.99

Choices for Entrees and Accompaniments are on the following pages
All Prices Are Subject to State Sales Tax and 18% Service Charge

Entrée Choices

Beef and Pork

Bacon Wrapped Chopped Sirloin
Sliced Roast Beef with Brown Gravy
Beef Stroganoff
Southern Meatloaf
Grilled or Southern Fried Pork Chops
Chicken Fried Steak Fingers
London Broil with Texas Butter*
Skirt Steak with Onions and Peppers*
London Broil with Mushroom Sauce*
Bacon Wrapped Pork Tenderloin Filet Mignon with Madera Sauce*
Carved N.Y. Strip Sirloin (add \$2.99) *
Carved Prime Rib (add \$3.99) *

Chicken

Southern Fried Chicken Tenders
King Ranch Chicken Casserole
Grilled Chicken Teriyaki with Pineapple
Chicken Cordon Bleu with a Chardonnay Sauce
Chicken Kiev with Sherry Wine Sauce
Chicken Parmesan
Texas Rub Grilled Chicken with Herb Butter
Pecan Crusted Chicken with a Brandy Sauce*
Chicken Marsala with Mushrooms*
Chicken Milanese with Sundried Tomatoes and Capers*
Almond Crusted Chicken with a Sweet Red Pepper Sauce*

Fish

Blackened or Fried Catfish and Hushpuppies
Grilled or Blackened Tilapia with Lemon Butter
Fried Shrimp and Scallops with Hushpuppies*
Sautéed Salmon with Wild Mushrooms and White Wine Sauce*
Grilled Salmon with a Pesto Cream Sauce*

Accompaniments

Salads

Tossed Green Salad
Tossed Caesar Salad*
Potato Salad
Fruit Salad
Pasta Salad
Cucumber Salad
Cole Slaw

Vegetables

Fresh Seasonal Buttered Vegetables
Balsamic Grilled Vegetables
Steamed Broccoli with Cheese Sauce
Green Beans with Bacon and Onion
Fried Okra
Corn
Broccoli and Rice Casserole*
Green Beans Almandine*
Fresh Grilled Asparagus with Sesame*

Starch

Wild Rice Pilaf
Mashed Potatoes
Macaroni and Cheese
Fettuccini Alfredo
Rosemary Oven Roasted Red Potatoes with Shallots*
Au Gratin Potatoes with Italian Bread Crumbs*
Loaded Mashed Potatoes*
Twice Baked Potatoes*

Dessert (Choice of One unless specified)

Cobbler and Ice Cream (Apple, Peach, or Cherry)
Brownies and Ice Cream
Apple, Peach, or Cherry Pie
Pecan Pie*
Coconut Cream Pie*
Key Lime Pie*
Carrot Cake*
Chocolate Decadence Cake*

Lunch and Dinner Plated Menu

Hillcrest recommends a single entree be chosen for your party. If a choice of entrée is necessary, a \$1 per plate charge is added. The final count must be given to the club 48 hours in advance, and the party must provide place cards with guest preference so the staff can properly serve.

Poultry

	<u>Lunch</u>	<u>Dinner</u>
Southern Fried Chicken Tenders	\$12.99	\$15.99
Grilled Chicken Teriyaki with Pineapple	\$12.99	\$15.99
Chicken Parmesan	\$12.99	\$15.99
Chicken Fried Chicken with Cream Gravy	\$12.99	\$15.99
Chicken Cordon Bleu with Basil white wine sauce	\$13.99	\$15.99
Chicken Milanese with capers and sundried tomatoes	\$13.99	\$16.99
Pecan Chicken with a Brandy Cream Sauce	\$13.99	\$16.99
Chicken Marsala with Mushrooms	\$13.99	\$16.99

Beef and Pork

	<u>Lunch</u>	<u>Dinner</u>
Bacon Wrapped Chopped Sirloin	\$12.99	\$15.99
Chicken Fried Steak	\$13.99	\$15.99
Salisbury Steak	\$13.99	\$15.99
Pork Chops (Fried or Grilled)	\$13.99	\$16.99
Bacon Wrapped Pork Tenderloin Filet Mignon	\$14.99	\$18.99
Filet Mignon	\$22(6 oz.)	\$27(8 oz.)
London Broil with a Burgundy Sauce	\$14.99	\$17.99
Ribeye Steak	\$26.00	\$29.00
Prime Rib (limited availability)	\$20(8 oz.)	\$24(12 oz.)

Fish

	<u>Lunch</u>	<u>Dinner</u>
Fried Catfish and Hushpuppies	\$12.99	\$16.99
Grilled or Blackened Catfish with lemon butter	\$12.99	\$16.99
Fried Shrimp, Cod and Hushpuppies	\$13.99	\$17.99
Grilled Tilapia with Lime Beurre Blanc and Mango Salsa	\$13.99	\$17.99
Salmon with wild Mushrooms & White Wine Sauce	\$14.99	\$18.99
Grilled Salmon with a Pesto Cream Sauce	\$14.99	\$18.99

All Plated Entrees are served with: House Salad, Choice of Starch and Vegetable, Fresh Baked Rolls, Tea and Coffee. Dessert is an extra charge

Plated Dessert Menu

Cobbler and Ice Cream \$3.99*
(Cherry, Apple, Peach)

Banana Pudding \$3.99*

Apple Pie, Peach Pie, Cherry Pie \$3.99*

Brownies and Ice Cream \$3.99*

Key Lime Pie \$4.99

Coconut Cream Pie \$4.99

Blackberry or Pecan Cobbler and Ice Cream \$4.99

Cheese Cake \$4.99

Pecan Pie \$4.99

Lemon Cake \$4.99

Kentucky Bourbon Pie \$4.99

Chocolate Cake \$4.99

Carrot Cake \$4.99

Strawberries Romanoff \$4.99

Bananas Foster \$4.99 (\$5.99 Flamed in Room)

*Choice of one dessert unless otherwise indicated

All Special Functions Are Subject to a Linen Charge.
All Prices Are Subject to State Sales Tax and 18% Service Charge.

RECEPTIONS

We can work with your budget! The following are suggested packages.

Hour Reception

\$12.50 per person

2 Hour Reception

\$14.50 per person

Pick two of the following: *Fruit Mirror, Cheese Mirror, or Vegetable Mirror;*

Plus

Pick four items from the Assorted Hors d'oeuvres on the next two pages.

- 1-hour reception is based on two pieces per person per item; 2-hour is 3 pieces per person
- Some specialty or hand made products may run out and be replaced with different items.
- Specialty Hors D'oeuvres may require a slight increase in cost (designated with asterisk).
 - Extra items or a station can be added for an additional charge

WEDDINGS

Silver Wedding Package \$16.50 per person

Pick two of the following: *Fruit Mirror, Cheese Mirror, or Vegetable Mirror;*

Plus

pick five Hors d'oeuvres from the list on the next two pages.

Gold Wedding Package \$19.50 per person

Add a chef station to the above Silver Wedding Package (Chef fee is waived)

To accommodate lower or higher budgets, you may purchase items by-the-piece.

- Food tables will be replenished for 1 to 1½ hours or until everyone has been through the buffet. Some specialty or hand made products may run out earlier.
 - Package include Water, Tea and Coffee station
 - Chef station may be substituted for 3 regular Hors d'oeuvres choices
- Specialty Hors D'oeuvres designated with * may have small additional charges

Wedding and Banquet Services

- All linens, with a variety of colors, plates, glassware and silverware, wait staff and bartenders. Personal attention for the bride and groom
- Easel for the bridal portrait Movable dance floor Sign in/Gift tables
 - Spacious dressing areas for both the bride and groom

The above are suggested packages; we can work with any budget!

Make an appointment to tour with our events manager (806) 765-660

Assorted Hot Hors d'oeuvres

(To purchase extra or individual trays the cost is \$125.00 for 100 pieces)

Assorted Mini Quiche
Grilled Chicken Quesadillas
Spinach and Shrimp Quesadilla
Beef Taquitos
Deep Fried Mushrooms
Seafood Stuffed Mushrooms
Cheese Stuffed Jalapenos
Mini Burritos
Buttermilk Battered Chicken Tenders
Sesame Chicken Tenders
Chicken Wellingtons
Buffalo Wings
BBQ Smokies
Pigs in a Blanket
Chinese Egg rolls
Swedish Meatballs
Potato Skins
Cajun Catfish Fingers

Specialty Hot Hors d'oeuvres

(The following)

Bacon Wrapped Jalapeño Shrimp* \$2.25
Mini Beef Wellingtons* \$1.75
Mini Crab Cakes* \$2.75
Lobster Ravioli* \$1.75
Bacon Wrapped Scallops* \$1.75
Fried Shrimp* \$1.75
Chocolate Covered Driscoll Strawberries* \$1.75
Oysters Rockefeller* \$2.75
Chilled Jumbo Shrimp* \$1.75

Assorted Cold Hors d'oeuvres

Cheese & Cracker Mirror \$125.00
Fresh Fruit Mirror with Romanoff Sauce \$125.00
Vegetable Mirror with Ranch Dip \$125.00
Finger Sandwiches \$125.00
Cheese Ball Florentine \$125.00
Giant Baked Brie Cheese with Raspberries \$125.00

Mexican Club Rolls \$125.00

Dips and Such

(Priced per 2 Quart Bowls)

Guacamole with Tortilla Chips \$75.00	Crab Dip and Flour tortilla chips \$100.00
Chili Con Queso with Tortilla Chip \$75.00	Chipotle Ranch with Potato Chips \$75.00
Homemade Salsa with Tortilla Chips \$50.00	French Onion Dip w/Chips \$75.00
Chips with Salsa, Queso & Guacamole \$175	Assorted Cookie Tray \$100.00
Hot Bean Dip with Tortilla Chips \$75.00	Brownie Tray \$150
Spinach Artichoke Dip w/Melba Toast \$75.00	Lemon Bar Tray \$150

Chef's Carver's Station

Specialty items carved by our chef to enhance your event. Served with Silver Dollar Rolls and assorted condiments. Chef will price carved items during menu planning process.

Beef Tenderloin	Prime Rib	Roast Beef	Roasted Turkey
Breast	Roast Pit Ham	Blackened Pork Loin	

Chef's Action Stations

Pasta Station Bow Tie Pasta and Fettuccini Pasta with Marinara and Alfredo Sauce, Grilled Chicken, Italian Sausage, Artichokes, Sun Dried Tomatoes, Parmesan Cheese

Tex-Mex Station Beef and Chicken Fajitas flamed with Tequila, Tortillas, Onions, Peppers, Pico de Galla, Sour Cream, Lettuce, Tomato, grated Cheese

Omelet Station Morning or late night! Omelets to order, with Ham, Bacon, Sausage, Onions, Peppers, Tomatoes, Mushrooms, Spinach, Swiss and Cheddar Cheese

All the above may be customized to your preference. With a Reception package you may replace three regular items with an action station (chef fee applies). Stations without a reception package are \$12.50 per person.

\$100 Chef Fee will apply to all carving or action stations

All Prices Are Subject to State Sales Tax and 18% Service Charge

Rental Fees

At Hillcrest Country Club our experienced event planner can help you plan every detail of your special day. A variety of rooms and services makes our Club the perfect place to hold any event, including our spacious ballroom that can hold up to 300 people. We offer many included benefits to make your banquet, birthday party, rehearsal dinner, wedding ceremony and reception truly unforgettable.

Our **Ballroom** is the perfect place for your large event. Holding up to 250, this charming room is a favorite for banquets, weddings and receptions. When you book the ballroom you may hold your event until midnight. Extended hours may be purchased at \$100 per hour. Charges for this room are on a sliding scale depending on the amount of food that is purchased from the Club. The fees are listed below

<u>Food Purchase</u>	<u>Day Room Fee</u>	<u>Night Room Fee</u>
\$0 - \$1,000	\$300	\$800
\$1,000 - \$2,000	\$200	\$600
\$2,000 and above	\$100	\$300

The **Boardroom** is a smaller, private room that will seat approximately 40 people. With the option of having a projector screen and multiple table setups this room is used for meetings and small gatherings such as rehearsal dinners, birthday and graduation parties. The room fee is **\$150.00**.

The **Turning Point** is our party room located between the pool and tennis courts and will seat approximately 75 people. Play volleyball or other games in the beautiful, grassy area. The pool is available for private parties from 7 pm to 9 pm. Extended hours may be available upon request at a rate of \$50 per hour. Life guards are provided and required for any party with swimmers. The fees are listed below

<u>Food Purchase</u>	<u>Room Only</u>	<u>Pool Only</u>	<u>Pool +Room Fee</u>
\$0 - \$1000	\$250	\$250	\$500
\$1000 - \$2000	\$125	\$125	\$250
\$2000 and above	\$0	\$125	\$125

Hillcrest Country Club

Banquet Policies

Carefully read our policies and initial by each.

1. By Health Department rules, no food may be taken from buffets as “To-Go” food. (exception for small portions for the bride and groom).
2. Banquet menu prices are subject to change. All food selections and beverages are subject to current service charges (18%) and state sales tax.
3. No outside food or beverages of any kind may be brought into the Club without prior approval. (Wedding cakes excluded.) To allow for proper ordering, we must receive your menu selection at least **two full weeks prior to your function.**
4. Hillcrest Country Club requires Guests to provide a Final Count of people to attend each food function **no later than 48 working hours prior to event.** Your invoice will reflect this number.
5. For Plated dinners with more than one choice, the Guest is required to provide seating arrangements and denotation of each guest’s dinner selection that is easily viewable for the servers.
6. There is a **\$500 non-refundable deposit** for the rental of the Ballroom. This is required to confirm the room. The fee will be applied to your final bill unless the party is responsible for property damages or necessary extensive cleaning due to negligence. Parties cancelled more than six months due for extenuating circumstances of nature may receive a partial refund of deposit.
7. The Club will charge the Guest with additional fees for the rental of tables and chairs for any function on grass or additional that is over the amount the Club provides. There will be an additional fee for any linen requested beyond one cover for each table and a napkin for each guest as well as skirts for buffet tables.
8. The Guest may have an open bar or a cash bar. The guest is responsible for all alcohol consumed and is responsible for any party that leaves without making payment of their tab. No person under the age of 21 is allowed to drink regardless of their parents being present. Any minor caught drinking may be escorted from the property as well as any person of age that may have contributed to the minor.
9. The Club will not assume any responsibility for the damage or loss of any merchandise or articles left in the Club prior to, during or following the function.

10. **We do not allow taping, tacking, or the attachment any item to walls or doors!** You may use fishing line to hang decorations from the ceiling, going through the ceiling tiles. The Club does not provide any type of decorations.
11. The Guest is solely responsible for making arrangements and payments of shipped items to or from the Club.
12. Depending on the size of the event, private security personnel may be required and will be an expense incurred by the Guest.
13. The Club reserves the right to charge an additional Clean Up Fee for any event where excessive cleanup is required. Damages to the property occurring during the event will be the responsibility of the paying party. (Minimum \$50.00)
14. Use of the Men's and Ladies' Locker Rooms is permitted for Guest's who are hosting an all-day function that require a change of clothes. We will issue up to 4 guests locker that are not locked. The club is not responsible for any missing items.
15. All private room functions will be subject to one master bill. Individual payment cannot be accompanied. Payment in full is required on the day of the function unless prior arrangements are made with the Event Manager. There will be an additional 10% late fee if billing is 30 days past due.
16. The bar will not serve drinks after 1:30 am. You are not allowed to take any purchased alcohol off the premises (This includes liquor bottles, keg beer and boxes of wine.)
17. Club is not responsible for any items left on property. Any items left on property will be subject to a storage fee of \$50 per day unless prior arrangements have been made with the Event Manager.
18. In the rules above, the "Guest" refers only to the person who has booked the function and is responsible for the actions of all other attendees.
19. AV screen and digital projector rent for **\$50.00** per day.

I have read, understand and agree to abide by the preceding banquet policy.

Guest _____

Date _____

Function _____

Function Date _____