



LET US HELP YOU CREATE A BEAUTIFUL
BEGINNING AT...

Sweetwater Country Club

Set against a stunning backdrop of lush greens and lakes, Sweetwater Country Club offers the finest in service and cuisine for your special day. Whether it is an intimate ceremony, a lavish reception or a rehearsal dinner, our expert catering and culinary teams will assist you with all of the details needed to make your day truly unforgettable! We also specialize in exceptional cultural events that will cater to your taste preferences and time honored traditions.

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True Love

Complimentary Valet Parking for All Guests

Four Hour Bar Package

To include Imported & Domestic Beers, House Wines & Soft Drinks

Butler Passed Hors d'oeuvres

Choice of Three (Two Pieces of Each Per Person)

Imported & Domestic Cheese Display with Gourmet Crackers

Plated Dinner

House Salad

Choice of Chicken Entrée:

Panko Crusted Chicken with White Truffle & Sage Cream

Chicken Marsala

Parmesan Crusted Chicken

Chicken Roulade

Honey Spiced Chicken

Regular & Decaffeinated Coffee

Champagne Toast for Each of Your Guests

Service of Your Specialty Wedding Cake

Hurricane Lamps with Pillar Candles and Votives on a Round Mirror

Dance Floor



SWEETWATER CC



Pure Elegance

Complimentary Valet Parking for All Guests

Four Hour Bar Package

To include Call Brand Liquor, Imported & Domestic Beers, House Wines & Soft Drinks

Butler Passed Hors d'oeuvres

Choice of Three (Two Pieces of Each Per Person)

Imported & Domestic Cheese Display

*with Gourmet Crackers & French Baguettes
and an Elaborate Display of Seasonal Fruit*

Sparkling Fresh Fruit Punch

An Elegant Seated Meal or Elaborate Wedding Buffet

Gourmet Coffee & Iced Tea

Service of Your Wedding Cake

Champagne Toast for Each of Your Guests

Hurricane Lamps with Pillar Candles and Votives on a Round Mirror

Dance Floor

Floor Length Ivory or Black Linens with Damask Overlays

Ivory or Black Chair Covers with Variety of Colored Sashes & Napkins



Happily Ever After

Complimentary Valet Parking for All Guests

Four Hour Bar Package

To include Premium Brand Liquor, Imported & Domestic Beers, House Wines & Soft Drinks

Butler Passed Signature Cocktail

Butler Passed Hors d'oeuvres

Choice of Three (Three Pieces of Each Per Person)

Antipasti Display

Assortment of Gilled Vegetables, Italian Meats and Cheeses with Olives and Crusty Breads

Sparkling Fresh Fruit Punch

An Elegant Seated Meal or Elaborate Wedding Buffet

Service of Your Wedding Cake

Butler Passed Late Night Treat of Warm Chocolate Chip Cookies & Milk Shooter

International Coffee Station

Gourmet Coffee, Chantilly Cream, Chocolate Dipped Spoons, Orange & Lemon Zest, Cinnamon Sticks, Chocolate Shavings & Assorted Biscotti

Champagne Toast for Each of Your Guests

Hurricane Lamps with Pillar Candles and Votives on a Round Mirror

Dance Floor

Floor Length Ivory or Black Linens with Damask Overlays

Ivory or Black Chair Covers with Variety of Colored Sashes & Napkins



CLUB SERVICE CHARGE AND STATE SALES TAX WILL BE ADDED TO ALL SALES

Hors d'oeuvres & Salads



HORS D'OEUVRES

(See Dinner Packages for Additional Selections)

Chilled

Chilled Cucumber Shrimp Ceviche

Beef Teriyaki Crisps with Wasabi Aioli

Spicy Chicken Tartelette with Kale Slaw

Strawberry, Basil and Brie Bruschetta

Smoked Salmon & Cream Cheese Roulades

Caprese Skewers

Red Potatoes with Sour Cream, Herbs & Chives

Hot

Southern Style Fried Shrimp with Cajun Remoulade

Assorted Stuffed Mushroom Caps

Roasted Meatballs with Raspberry Chipotle Sauce

Grilled Scallops with Sweet Chili Sauce & Crème Fraiche

Sesame Chicken Tenders

Spinach Phyllo Triangles

Chicken Cordon Bleu Bites

Spring Rolls with Sweet & Sour Sauce

Tetake Beef Skewers with Ponzu Sauce

SALADS

Caesar Salad • Spinach Salad

Tossed Garden Greens • Pasta Primavera Salad

CLUB SERVICE CHARGE AND STATE SALES TAX WILL BE ADDED TO ALL SALES

Menu Selections & Pricing

All Pricing is per person

*All Selections are Accompanied by Chef's Seasonal Vegetables, Your Choice of Rice or Potatoes,
Warmed Rolls with Butter*

The following selections available as plated meals only:

Stuffed Chicken Roulades

Spinach, Sun Dried Tomato and Goat Cheese

Bacon-Wrapped Tournedos of Beef

Served with a Wild Mushroom Demi-Glace

Honey Spiced Chicken

Served with a Creole Mustard

Petite Filet Mignon & Bacon-Wrapped Shrimp

Served with Fresh Herb Demi-Glace

Chicken Oscar

*Breast of Chicken Sautéed & Topped with Sweet Crab,
Asparagus and a Tangy Lemon Butter Sauce*

The Sweetwater Trio

*Chicken Florentine Roulade, Blue Point Crab Cake with
Lemon-Butter & Petit Filet of Beef with Bordelaise Sauce*

Spiced Seared Redfish

*Served with Oyster Dressing & Cayenne Orange Buerre
Blanc*

Surf & Turf

*Lobster Tail with Lemon Butter Sauce & Filet Mignon with
Bordelaise Sauce
~ Market Price ~*

Brown Sugar Crusted Salmon

With Sweet Chili Glaze

ELABORATE WEDDING BUFFET

Choice of Salad, Two Entrees, One Starch and One

Vegetable

See Catering for Buffet Entrée Selections.

To give your guests a choice of entree, the higher charge will be applied for all entrée selections and the quantity of each entrée selection will be due 7 business days before event. All Salad, Starch & Vegetable Selections must be the same for each entrée selection.

CLUB SERVICE CHARGE AND STATE SALES TAX WILL BE ADDED TO ALL SALES



What's Trending Now

Exciting Enhancements for Your Special Day!

Let us help you make your extraordinary event unique with these cutting-edge Wedding Trends

BEVERAGE UPGRADES

WEDDING MARTINI BAR

Something Old, Something New, Something Borrowed, Something Blue... Turn this time honored wedding phrase into a hip way to impress your guests! They'll be sure to remember these cocktails long after the event is over. It includes a traditional Dirty Martini with two olives, a Cosmopolitan, a Mexican Martini and a Blue Martini, as well as descriptive signage at the bar.

LATE NIGHT TREATS

COMFORT FOODS

Bring back your favorite childhood food on the most important day of your life. Fried Mac & Cheese Bites, Mini Chicken Fried Steak with a dollop of Mashed Potatoes, Sliders & Fries, Grilled Cheese with Tomato Soup Shooters, Mini Heart Shaped PB&J Sandwiches, Mini Breakfast Tacos & OJ Shooters or Warm Chocolate Chip Cookies & Milk Shooters

GOURMET PIZZA BAR

Choose two of the following Meat Lovers, BBQ Chicken, Buffalo Chicken, Vegetarian, Margarita, Pepperoni or Traditional Cheese

CONCESSION STAND STATION

Reminisce some of your date nights with a Late Night Concession Stand Station. Includes Buttered Popcorn, Giant Soft Pretzels, Cracker Jacks, Assorted Lay's Potato Chips, Nachos with Cheese and Jalapenos and Assorted Candy's.

SMORES STATION

Enjoy the childhood yumminess of marshmallows, graham crackers, and chocolate roasted over an open flame

SIGNATURE COCKTAIL (HOT TREND!)

Enhance your special day with a Signature Cocktail that highlights your personal style. Whether you are matching a color scheme, a "his & hers" selection, or something that represents your heritage (Texas or not!), a signature drink can add that special touch.

CUSTOM CHAMPAGNE BAR

Champagne is an international symbol of celebration. Allow your guests to celebrate your special day with their own Champagne Blend. A separate Champagne Station will be setup for your pre-reception, complete with Traditional, Rosé and Asti Champagnes along with Chambord, Orange Juice, Pomegranate Juice, Peach Schnapps, Cranberry Juice and Strawberry Garnish.

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Rehearsal Dinner Package

Private Room with Beautiful View • Elegant Centerpieces • Table Linens in a Variety of Colors

Two Hours of Hosted Bar

To Include Call Brand Liquor, Domestic & Imported Beers, House Wines and Sodas

Choice of Themed Buffet (Minimum of 25 people) or Elegant Seated Meal

Little Italy Buffet

Caesar Salad

Traditional Beef or Vegetarian Lasagna

Parmesan Chicken

Penne tossed with Shrimp, Sundried Tomatoes and Basil

Cream Sauce

Italian Seasoned Vegetables

Fresh Garlic Bread

Tiramisu & Chocolate Amaretto Cake

Texas BBQ Buffet

Potato Salad

Coleslaw

Smoked Beef Brisket

Smoked Sausage

Whiskey BBQ Chicken

Barbecue Sauce & Condiments

Ranch Style Beans

Roasted Corn with Bacon & Peppers

Cornbread Muffins

Apple Pie & Fruit Cobbler

Mexican Fiesta Buffet

Tortilla Chips with Queso and Salsa

Beef and Chicken Fajitas

Served with Tortillas, Onions, Cheese, Pico de Gallo,

Sour Cream, Lettuce and Jalapeños

Cheese Enchiladas

Mexican Rice

Charro Beans

Caramel Flan & Margarita Pie

Elegant Seated Meal

Tossed Green Garden Salad, Rosemary Roasted New

Potatoes, Seasonal Vegetable Medley and

Dessert Selection

Your Choice of One of the Following Entrées:

Chicken Marsala

London Broil with Caramelized Onion Demi

Grilled Salmon with Tomato Caper Relish

Additional Entrée Selections Available

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Bridal Shower & Bridesmaid Luncheon

SOMETHING BORROWED

*Mirror Tiles • Hurricane Lamps with Candles • Gift Table, Cake Table • Assorted Linen Options
are all included in your event.*

Bridal Bliss Plated Lunch

*Tossed Garden Salad
Creamy Chicken Crepes
with a Wild Mushroom Sauce
Served with Green Beans Amandine and Rice
Pilaf*

Blushing Bride to Be Plated Lunch

*Tossed Garden Salad
Individual Quiche
Choice of Spinach or Lorraine Quiche
Served with Fresh Fruit & Soup Shooter*

Showered with Gifts Hors d'oeuvres Buffet (Minimum 25 people)

*Chicken Salad, Tuna Salad & Cucumber Cream
Cheese Tea Sandwiches
Fresh Fruit Display with Berry-Yogurt Dip
Imported & Domestic Cheese Display with
Specialty Crackers
Assorted Mini Quiches
Petit Red Potatoes with Herb Sour Cream, Chives
& Bacon
Cucumber Cups with Shrimp Ceviche*

Bubbly Beverages

All Menus include Iced Tea, Coffee and Water





Post Wedding Brunch

The Post-Wedding Brunch is a great time to unwind, reflect on your wedding and send your guests off with a fond farewell. You relax and let us do the work.

(Minimum of 25 people)

Rise & Shine Brunch

Freshly Baked Glazed Cinnamon Rolls & Croissants

Butter & Preserves

Assorted Cereals with Milk

Fluffy Scrambled Eggs with

Country Ham & Bell Peppers

Crisp Bacon and Country Sausage

Cheese Blintzes with Raspberry Puree

Country Breakfast Potatoes

Chilled Orange Juice, Cranberry Juice and

Apple Juice

Freshly Brewed Regular and Decaf Coffee Station

and Hot Tea

The Honeymooners Brunch

Freshly Baked Croissants

Bagels and Orange Rolls

Butter, Cream Cheese and Preserves

Fresh Seasonal Fruits

Cooked to Order Omelet Station

Belgian Waffles with

Assorted Flavored Syrups and Whipped Cream

Country Breakfast Potatoes

Tossed Green Salad with Assorted Dressing

Carved Top Round of Beef Served with Au Jus

Chicken Roulades

Vegetable Medley

Rice Pilaf

Assortment of Freshly Baked Desserts

Orange Juice, Cranberry Juice and Apple Juice

Freshly Brewed Regular and Decaf Coffee Station

and Hot Tea

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