

Northgate Country Club



Host your party here!

Facility Information

Our club is nestled among 400 acres of forested beauty and landscaped greenery in Northwest Houston. We offer a stunning setting for both indoor and outdoor ceremonies, either in our striking clubhouse or our garden court gazebo. Our clubhouse can accommodate up to 320 guests with a dance floor, all in the same room, with spectacular views from every window. We provide a beautiful dressing room facility for the Bridal Party. Our ambiance and level of personal service are all you could wish for and in a very real sense; Northgate Country Club becomes yours for a day.



Food and Beverage Minimums and Facility Fees

This is the minimum dollar amount required to be spent to guarantee the about function space reservation. This amount includes food and beverage and does not decrease if the expected attendance is not reached. The minimum expenditure does not include the 20% service charge, 8.25% sales tax, and any other non-food charges. Rental of the facility is 4 hours, with a \$500 charge for every hour exceeding the allotted time.

SATURDAY EVENINGS - \$2,000 FACILITY FEE AND \$10,000 FOOD AND BEVERAGE

FRIDAY & SUNDAY EVENINGS- \$1,000 FACILITY FEE AND \$6500 FOOD AND BEVERAGE

Payments and Cancellations

The club requires a **\$2000 deposit** in order to secure the date of the function and the room. All deposits and payments are non-refundable and non-transferable. Events cancelled 60-90 days prior to the event will have **25% charge** of the food and beverage due, 30-60 days 50% will be due and inside 30 days prior to event 75% of the food and beverage will be due.

Guarantee on All Food and Beverage

A guaranteed number of guests is required 10 business days prior to event date. Northgate staff prepares and orders based on this number, therefore, guarantees may increase but not decrease after this time. If a guarantee is not received, then the original count or the actual number in attendance, whichever is greater, will be charged.



Menus

Northgate Country Club is pleased to furnish you with several suggested menus. We welcome the opportunity to custom design a menu especially for you. All food & beverage must be purchased through the club. Final menus must be made 30 days in advance of your event. This allows our staff and chef time to plan and prepare for your function. Due to fluctuations in the food market, some prices may change but are guaranteed for 90 days prior to your event. No food and beverage is allowed to be brought or taken from the club's property. Exceptions to be made for special occasion cakes only. All food and beverage options are subject to a 20% service charge/gratuity and 8.25% Texas state sales tax.

Buffet Dinner



Silver Buffet Package

Choice of Salad, Two Vegetables, Two Starches, One Entrée,
and Three Desserts

\$32.00

Gold Buffet Package

Choice of Salad, Two Vegetables, Two Starches, Two Entrées,
and Three Desserts

\$39.00

Platinum Buffet Package

Choice of Salad, Two Vegetables, Two Starches, Three Entrées,
and Three Desserts

\$45.00

Two Hors D'oeuvres may be exchanged for Dessert Display

Cocktail Hour

Elaborate Cheese Display with Seasonal Fruit Accompaniments
Two Butler Passed Hors D'Oeuvres

Choice of Salad

Wedge Salad, Chopped Tomatoes, Crumbled Bacon, Bleu Cheese Crumbles & Vinaigrette Dressing

Baby Spinach Salad, Tossed in Granny Smith Apple & Bacon Dressing, Topped with Fried Onion Strings

Mixed Spring Green Salad, with Grape Tomatoes, Julienne Carrots, Toasted Almonds, Crumbled Feta Cheese & Creamy Balsamic Dressing

Choice of Entrée

All Entrées are served with your selected vegetable and starch

Single Entrée - \$39

Combination Entrée - \$44

Chicken Marsala with a Wine and Mushroom Slurry

Grilled Chicken with a Kentucky Bourbon Teriyaki and Pineapple Salsa

Pecan Crusted Chicken with a Roasted Red Pepper Cream Sauce

Porcini Dusted Chicken with a Boursin Cream

Citrus Grilled Mahi Mahi with a White Butter Sauce

Parmesan Crusted Salmon with a Red Pepper Couli

3 Grilled Shrimp with Citrus Glaze

Filet Mignon (Single Entrée 8oz, Combination Entrée 4oz)

Marinated London Broil Steak with Caramelized Onions

Seated Dinner



Hors D'oeuvres & Stations



Cocktail Hour

Elaborate Cheese Display with Seasonal Fruit Accompaniments
Two Butler Passed Hors D'Oeuvres

Hors D'oeuvres Station

Pricing based on certain selections.
Additional fees apply for upgrading hors d'oeuvres

Selection of two: \$32

Selection of three: \$35

Selection of four: \$37

Beef Satay	Fajita Beef Quesadillas
Spanakopita	Mini Pork Egg Rolls w/ Sweet & Sour Sauce
Fried Spring Rolls	Sesame Chicken Bites w/ Honey Mustard
Spinach Quesadillas	Smoked Chicken & Gouda Quesadillas
Cocktail Crab Cakes	Tomato Bruschetta
Chicken Pinwheels	Sweetish Meatballs

Caesar Salad Station

Crisp Romaine Lettuce, Parmesan Cheese, Black Olives & Croutons with
Traditional Caesar Dressing

Chef Attended Pasta Bar

Choice of Two

Tri-Colored Cheese Tortellini with Pesto Sauce
Bowtie with Basil Marinara & Italian Sausage
Penne with Alfredo, Mushrooms and Grilled Chicken

Chef Attended Carving Station

Inside Round of Beef with Rolls and Condiments

Carving Stations, Displays and Specialties



Chef-Attended Carving Stations

These Additional Stations may be added to any package

ROSEMARY ROASTED TURKEY- BONELESS TURKEY BREAST AND SERVED WITH ROASTED GARLIC MAYO AND CRANBERRY & ORANGE MARMALADE \$6.00 PER PERSON

CHIPOTLE PORKLOIN- CHIPOTLE AND BROWN SUGAR GLAZED PORKLOIN SERVED WITH DIJON, ANCHO MAYONNAISE, AND MANGO CHUTNEY \$7.00 PER PERSON

ROASTED INSIDE ROUND OF BEEF- SPICE RUBBED AND SLOW ROASTED AND SERVED WITH CREOLE MUSTARD, CAJUN MAYONNAISE, AND HORSERADISH \$8.50 PER PERSON

SEARED TENDERLOIN OF BEEF- SEARED WHOLE AND SERVED WITH HORSERADISH, HORSERADISH SAUCE, AND DIJON MUSTARD \$11.00 PER PERSON

SPIRAL SLICED HAM- HONEY AND MUSTARD GLAZED SMOKED HAM SERVED WITH REGULAR MUSTARD, DIJON MUSTARD AND MAYONNAISE \$7.00 PER PERSON

HERB-ROASTED PRIME RIB OF BEEF- SLOW OVEN-ROASTED AND SERVED WITH HORSERADISH AND DIJON MUSTARD \$9.50 PER PERSON

Displays & Specialties



FRESH FRUIT MIRROR- A BEAUTIFUL ARRANGEMENT OF SEASONAL FRUITS AND BERRIES \$5.00 PER PERSON

CHEESE OF THE WORLD- LARGE BLOCKS OF ASSORTED IMPORTED AND DOMESTIC CHEESE PRESENTED BEAUTIFULLY WITH GRAPE DISPLAY AND ASSORTED ENGLISH CRACKERS \$5.00 PER PERSON

CRUDITE BASKET- A BOUNTIFUL ARRAY OF FRESH ASSORTED VEGETABLES SERVED WITH A BALSAMIC RANCH DIP \$3.50 PER PERSON

SHRIMP SCAMPI STATION-BABY SHRIMP, CAPERS, TOMATOES, BASIL, GARLIC, WHITE WINE VINEGAR, & PERNOD LIQUOR ALL DELICATELY PREPARED BEFORE YOUR VERY EYES THEN SERVED OVER TOASTED FRESH BREAD CROSTINI'S \$7.50 PER PERSON

GRILLED CHEESE STATION- "ARTISAN" BREADS, CHEDDAR, SWISS, BRIE, HAVARTI, DILL, MUENSTER, & MOZZARELLA CHEESES, BACON, TOMATOES, & GARLIC AIOLI ALONG WITH TOMATO BASIL SOUP \$6.50 PER PERSON

SPINACH AND ARTICHOKE DIP- A DELIGHTFUL CREAM CHEESE BASED DIP WITH FRESH SPINACH AND ARTICHOKE SERVED WITH WARM CLUB MADE TORTILLA CHIPS \$3.50 PER PERSON

BAKED BRIE- 1 KILO BRIE CHEESE WITH PEPPERED BERRIES IN PASTRY (FEEDS 50 PP) \$4.50 PER PERSON

NORWEGIAN SMOKED SALMON DISPLAY- COLD SMOKED SALMON, CONDIMENTS AND CROSTINI'S \$8.50 PER PERSON

QUESADILLA BAR-, A WARMED FLOUR TORTILLA FILLED WITH YOUR CHOICE OF CHICKEN, BEEF SKIRT STEAK, OR SHRIMP WITH COLBY-JACK CHEESES, PICO DE GALLO, SAUTÉED MUSHROOMS, WILTED SPINACH, OR FIRE ROASTED PEPPERS & ONIONS. SIDE OF HOMEMADE SALSA & SOUR CREAM \$6.50 PER PERSON

Displays & Specialties Continued

MASHED POTATO BAR- MASHED YUKON GOLD POTATOES SERVED WITH A CRISPY RUSSET SHELL AND A VARIETY OF TOPPINGS: SOUR CREAM, CHIVES, BACON, CHEDDAR AND MONTERREY JACK CHEESE \$5.50 PER PERSON

TEXAS TRIO- CHILI CON QUESO, FIRE ROASTED CORN SALSA, AND GUACAMOLE SERVED WITH PICKLED JALAPENOS, AND FRESH TORTILLA CHIPS \$4.50 PER PERSON

BANANAS FOSTER STATION- YOU AND YOUR GUESTS WILL BE DAZZLED BY OUR FAMOUS BANANAS FOSTER DESSERT STATION! THE PERFECT ENDING, TO A MAGICAL NIGHT. RIPENED BANANAS ARE FLAMBÉED WITH RUM, BROWN SUGAR, BUTTER, CINNAMON, AND THEN SERVED OVER HOMEMADE VANILLA ICE CREAM. \$6.00 PER PERSON

PASTA PRIMAVERA STATION- CHEF ATTENDED PASTA STATION. ONE OF OUR CHEFS WILL STATION COOK TWO OF THE FOLLOWING PASTAS WITH YOUR CHOICE OF TWO OF THE FOLLOWING SAUCES WITH AN ARRAY OF FRESH VEGETABLES & GARLIC BREAD \$7.00 PER PERSON

PASTA

TRI-COLORED TORTELLINI

ROTINI

BOWTIE

PENNE

SAUCES

BASIL MARINARA

ALFREDO

PESTO

ROASTED PEPPER CREAM

ADD \$2.00 PER PERSON FOR GRILLED CHICKEN

ADD \$2.00 PER PERSON FOR ITALIAN SAUSAGE

STIR FRY STATION- CHEF ATTENDED STATION WITH STIR-FRIED SHRIMP AND CHICKEN, ASIAN VEGETABLES AND SAUCES, SERVED WITH STICKY RICE AND EGG ROLLS \$8.00 PER PERSON

Hors D'Oeuvre Menu

Cold Selections | \$3 per piece

Jumbo Shrimp served with Cocktail Sauce
Smoked Salmon Flatbread Pinwheels
Smoked Beef Tenderloin Crostini
Mediterranean Bruschetta'
Smoked Salmon Tea Sandwiches
Chicken Pinwheels
Chicken Salad Tarts
Portabella Bruschetta
Chicken & Apple Filo Cups
Seared Tuna on Wonton with Wasabi Aioli
Anti-pasta Skewer
Grilled Muffaletta Sandwich

Hot Selections | \$3 per piece

Surry Bacon-wrapped Barbecued Shrimp
Mini Cordon Bleu
Thai Beef Satay
Spicy Beef Empanada
Spanakopita
Sesame Chicken Bites
Chicken Coq au Vin Puff
Chicken & Avocado Taquitos
Lollipop Lamb Chops
BBQ Pulled Pork Puff
Spring Roll
Curried Vegetable Kabobs
Coconut Crusted Shrimp
Cocktail Crab Cake
Pecan Crusted Chicken Tenders
Smoked Chicken & Gouda Quesadillas
Mini Pork Egg Rolls
Margherita Panini
Cheeseburger Slider with Pickle

Entrée Selections for Buffet

Parmesan Crusted Salmon with Red Pepper Couli
Marinated London Broil Steak with Caramelized Onions
Pecan Crusted Chicken with a Roasted Red Pepper Cream Sauce
Grilled Chicken with a Kentucky Bourbon Teriyaki and Pineapple Salsa
Porcini Dusted Chicken with Boursin Cream
Chicken Marsala with a Wine and Mushroom Slurry
Citrus Grilled Mahi Mahi with White Butter Sauce
Chicken Picatta, sautéed golden with capers, herbs and lemon butter sauce
Chicken Parmesan, panko and herb breaded with parmesan and basil marinara
Chicken Pecan, sautéed with pecan flour and finished with scallions and shallot sauce

Starch and Vegetable Options

Rosemary Roasted Yukon Gold Potatoes
Garlic Mashed Potatoes
Whole Baked Red Bliss Potato, with butter and parsley
Rice Pilaf, with carrots, celery and onions
Penne Pasta with Creamy Pesto Sauce
Wild Rice, with almonds and sun-dried cherries
Parmesan Mashed Potatoes
Squash Provençal with tomatoes and herbs
Glazed Carrots
Green Beans Almandine
Grilled Zucchini & Squash
Grilled Asparagus with Roasted Red Pepper Garnish
Steamed Mixed Vegetables
Broccoli Polonaise

Bar Offerings & Packages

UNLIMITED FOR 4 HOURS – PRICED PER PERSON

All packages include Champagne Toast and Cocktail Hour

Non-Alcoholic Beverage Package - **\$7.00** per person

Beer, Wine , Champagne, Soft Drinks and Juices - **\$22.00** per person

Standard House Cocktail Brands, in addition to above- **\$26.00** per person

Premium Cocktail Brands, in addition to above - **\$30.00** per person

Hosted Bar

Based on Consumption with a \$300 minimum

Standard Brand Mixed Drinks	\$6.00
Premium Brand Mixed Drinks	\$7.00
Cordials and Specialty Drinks	\$8.50
Domestic Beer	\$3.50
Import Beer	\$4.00
House Red/White Wine per glass	\$6.00

Cash Bar

Based on Consumption with a \$300 minimum

Standard Brand Mixed Drinks	\$7.00
Premium Brand Mixed Drinks	\$8.00
Cordials and Specialty Drinks	\$9.00
Domestic Beer	\$4.00
Import Beer	\$4.50
House Red/White Wine per glass	\$7.00

Service charge will be added to all packages and individual items

*State sales tax will be added to packages.

Keg Options

Domestic Keg Beer- ½ barrel (approximately 170 servings) \$350

Import Keg Beer- ½ barrel (approximately 170 servings) \$395

Wine

House Wine & House Champagne Per Bottle \$24

Additional Wines & Champagne Available upon Request with a 2 case minimum

Miscellaneous Drinks

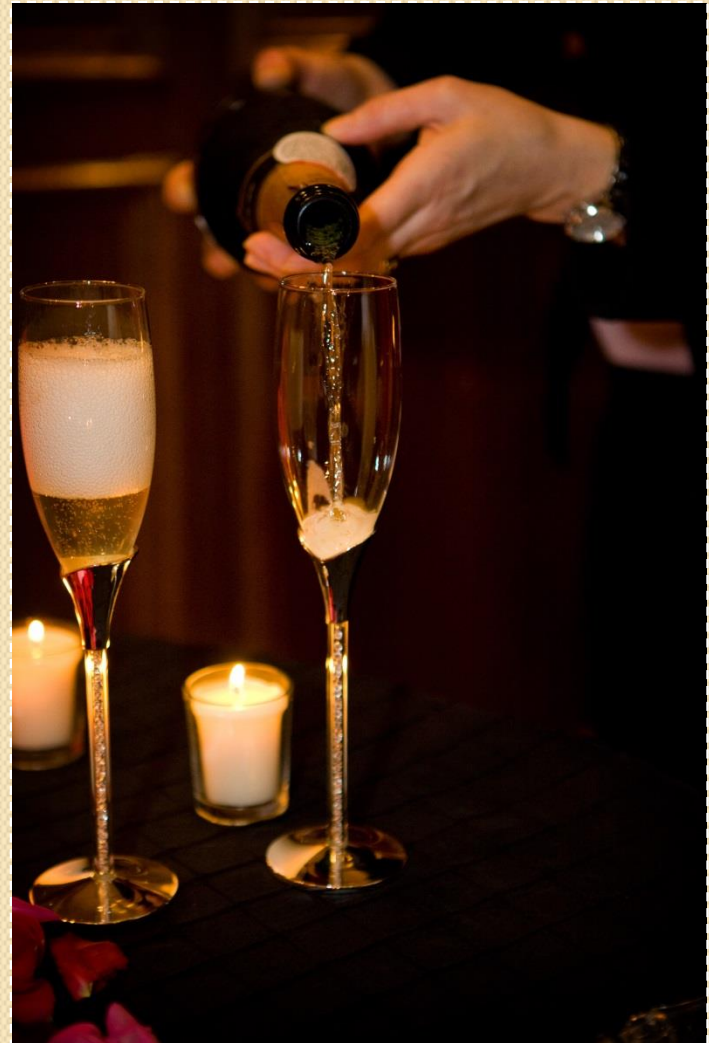
Champagne Punch-per gallon \$70

Bloody Mary, Screwdriver, or Margarita-per gallon \$85

Non-alcoholic Fruit Punch, Lemonade-per gallon \$30

Coffee or Iced Tea-per gallon \$25

Soda, Juice, Bottled Water \$2



Beer, Wine & Soft Drinks

House brand Wines: (Merlot, Cabernet Sauvignon, Chardonnay, Zinfandel),
Champagne
Domestic Beer and Coke® Brand Soft Drinks

Standard Drinks

Scotch:	Chivas Regal, J & B
Bourbon/Whiskey:	Jim Beam, Sonnybrook
Vodka:	Smirnoff, Titos
Gin:	Bombay, Beefeaters
Rum:	Capt. Morgan White
Tequila:	Sauza Gold

House brand Wines: (Merlot, Cabernet Sauvignon, Chardonnay, Zinfandel), Champagne
Domestic Beer, Premium Beer and Coke® Brand Soft Drinks

Premium Drinks

Scotch:	Dewars, Johnnie Walker
Bourbon/Whiskey:	Wild Turkey, Jack Daniels, Jameson
Vodka:	Absolute, Stoli
Gin:	Beefeaters, Tanqueray
Rum:	Bacardi Light
Tequila:	Jose Cuervo Gold

House brand Wines: (Merlot, Cabernet Sauvignon, Chardonnay, Zinfandel), Champagne
Domestic Beer, Premium Beer and Coke® Brand Soft Drinks



Domestic Beer Brand: Coors Lite, Miller Lite, Bud Light,
Michelob Ultra and Budweiser

Premium Beer Brand: Shiner Bock, Heineken, Dos Equis, St.
Arnolds

Preferred Vendor List

Florists & Decorators

Mary's Little Shop of Flowers (Mary): 281.537.6279

www.maryslittleshopofflowers.com

LZ Floral Design (Lara): 281.813.5145

www.lzfloral.com

The Charming Bouquet (Katie): 936.443.5781

Suzanne's Flowers (Suzanne): 281.265.0048

www.suzannesflowers.com

Décor to Remember (Valerie or Edna): 281.820.1888

www.decortoremember.com

Photographers

Candid Stories (Leslie): 281.433.5137

www.candidstories.com

David Jones Photography (David): 713.521.1550

www.djonesphoto.com

Entertainment Agencies, DJ, MC's

DJ's Unlimited, Inc (Jason or Darrel): 713.722.0911

Avalon Music (Angela): 713.529.2672

Cakes

Virginia's Cakes : 281.320.9619

Cakes by Leslie: 713.578.0813

Edible Designs by Jessie: 281. 556.5523

Cakes by Gina: 281.495.9400

Linen Accommodations

Elegant Beginnings (Jill): 281.812.9587

www.elegantbeginningsinc.com

Over The Top Linen (Clara): 832.541.8099

www.overtthetoplinen.com