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Bridlewood Golf Club Banquet Information

	Monday – Thursday Room Rental	Friday – Sunday Room Rental	F&B Minimum
The North Lawn	None	\$200	None
Belmont Room	None	\$900	\$20 per person

The North Lawn

Host your celebration outdoors and truly experience the atmosphere that Bridlewood has to offer. The North Lawn boasts breath-taking panoramic views of our exquisite golf course. The perfect location for outdoor ceremonies* or a summer soirée, let the course surround you and your guests with stunning scenery.

Belmont Room

The Belmont Dining Room is the largest of the banquet rooms and provides an ideal venue for receptions, gala events, or conferences. The room has a scenic views of the 10th hole and our North Lawn. Add a dance floor so you can dance the night away!

Suggested Belmont Seating

Dance Floor & Buffet Setup = 112 guests

Buffet Setup = 144 guests

Plated Dinner Setup = 160 guests

Theater Seating = 180 guests



Facility Rental Includes

- Use of rented space(s) for four (4) hours
- Tables and standard banquet chairs
- Complete set up and clean up of room
- Table linens and napkins in Ivory or Black
- Full service table setting
- All necessary catering equipment
- Mirror square and glass vase with pillar candle centerpiece
- Podium and Microphone
- Screen and Projector
- Private event staff

Additional Rentals

- Dance Floor \$150
- Up lighting \$20 each
- Flip Chart \$15.00
- White Garden Chair \$2.00/per chair
- Gold Charger Plates \$1.00/per plate
- Extra Event Hours \$150/per hour
- Hours exceeding midnight \$150/per hour

Club Policies

Reservations and Payment

A deposit of your room rental fee, completed contract, and credit card authorization form are required to secure reservation. Deposits will be applied to the final bill. 100% of your event is due on the day of your event. Deposits and/or payments may be made by cash, check or credit card. Any payments made are non-refundable. A guaranteed number of guests are required SEVEN (7) business days prior to the event. You will be charged according to your guarantee or actual attendance; whichever is greater.

Event Times

Bridlewood Golf Club allows 4 hours for all scheduled events with at least 3 hours prior for setup. More time for setup available upon request. There will be a charge of \$150 for each additional hour added to the event time. Event hours exceeding 12:00 a.m. are subject to an hourly rate of \$150 per hour, not to go past 2:00am.

Catering

Bridlewood Golf Club will be pleased to handle the catering needs for all events held at the Club. Our catering staff will work with you to create a menu to suit the needs of your event and guests. We do not allow outside catering the only exception is for bakeries bringing in desserts.

Tax and Service Charge

8.25% tax will be charged on all food, beverages, and miscellaneous items. A 20% gratuity service charge is added to all food and beverage purchases. All rates are subject to change until contract is signed.

Breakfast Selections

BRUNCH BUFFET

Two Cold Displays and Choice of One Carving Station

Coffee, Decaf Coffee, and Iced Tea Included

COLD DISPLAY #1

Display of Sliced Fresh Fruit and Seasonal Berries

Display of Domestic and Imported Cheeses, Served with Assorted Crackers & Breads

Display of Crisp Vegetables with Garlic Ranch Dipping Sauce

COLD DISPLAY #2

(these three items can be substituted with any hors d'oeuvres on page #5)

Shiner Bock Asparagus with Avery Island Aioli

Mini Crab Cakes with Creole Aioli

Chilled Jumbo Shrimp with Horseradish Cocktail Sauce

COLD DISPLAY #3

Choice of Quiche: Lorraine, Chicken and Broccoli, Sausage and Brie, or Southwest Veggie

Scrambled Eggs with Onions & Peppers Bacon and Sausage

(Also Available as an Omelet Station with the Addition of a Station Attendant fee of \$75.00)

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Carving Station:

Carving Station Attendant Included in Buffet Pricing

All are Served with Silver Dollar Rolls

Honey Glazed Ham with Creole and Honey Mustards

Roast Turkey Breast with Pan Gravy and Cranberry Relish

Roast Prime Rib with Black Pepper Cream Sauce and au Jus

*Add \$3.95 per person for Roast Prime Rib

\$28.95

Breakfast Buffets and Additions

Assorted Juices and Coffee Included with Buffets

AMERICAN CLASSIC

Scrambled Eggs

Bacon, Sausage & Hash Browns Biscuits and Gravy

Sliced Fresh Fruit

\$14.95

CALIFORNIA CONTINENTAL

Assorted Yogurt & Granola

Sliced Fresh Fruit with Seasonal Berries Assorted Danish & Muffins

Sliced Breakfast Breads

\$12.95

BUILD YOUR OWN BREAKFAST TACO

Large Flour Tortillas stuffed with:

Scrambled Eggs, Shredded Cheddar Cheese, Fresh Salsa

Your Choice of Two Fillers: Bacon, Sausage, Chorizo OR Potato

Fresh Fruit

\$1.00 for each additional filler

\$8.75

A LA CARTE BREAKFAST ITEMS

Assorted Mini Muffins \$18.00 Per Dozen

Assorted Danish \$24.00 Per Dozen

Fresh Croissants \$25.00 Per Dozen

Premium Assorted Muffins \$27.00 Per Dozen

Prices Subject to 8.25% Sales Tax and 20% Gratuity



Hors d' Oeuvre Displays



Party Dips

French Onion Dip, Sour Cream
and Chive, Roasted Garlic
Ranch Dip with Potato Chips,
Trail Mix, and Mixed Nuts
\$2.50 per person

South of the Border

Fresh Corn Tortilla Chips
Served with House Salsa,
Guacamole, Tomatillo Salsa,
and Queso
\$2.50 per person

Vegetable Display

Display of Crisp Vegetables,
Garlic Ranch Dipping Sauce
\$3.00 per person

Fruit Display

Sliced Fresh Fruit Display,
Seasonal Berries,
Cream Cheese Rum Sauce
\$3.25 per person

Cheese Display

International and Domestic
Cheeses Served with
Gourmet Crackers
\$3.25 per person

Chilled Grilled Vegetable Display

Balsamic Marinated Vegetables:
Portobello Mushrooms, Fresh
Yellow Squash and Asparagus,
Grilled to Perfection. Served
Cold and accompanied by a
Garlic Herb Dip
\$3.25 per person

Antipasto Display

Sliced Smoked Meats, Grilled
Asparagus, Portobello
Mushrooms, Kalamata Olives,
Assorted Cheeses,
and a Crostini
\$3.75 per person

Smoked Salmon Display

Cream Cheese, Capers, Diced
Red Onions and Chopped Eggs
Served with Bagel Crisps
\$7.95 per person

Cold Seafood Display

Jumbo Shrimp Cocktail,
Served with Cocktail Sauce
and Fresh Lemon Wedges
\$9.95 per person

Carving Stations

Roast Turkey Breast

Pan Gravy & Cranberry Relish
Served with Silver Dollar Rolls
Serves up to 30 guests
\$5.00 per person

Honey Glazed Ham

Creole and Honey Mustard
Served with Silver Dollar Rolls
Serves up to 30 guests
\$6.00 per person

Roast Prime Rib

Black Pepper Cream and au Jus
Served with Silver Dollar Rolls
Serves up to 25 guests
\$14.00 per person

A Carver Fee of \$75.00 Applies to Each Carving Station

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Hors d' Oeuvres



A \$75.00 Butler Fee Will Apply to Tray-Passed Hors d' Oeuvres

- \$1.50 per person
- Fried Jalapenos Stuffed with Cream Cheese and Chorizo
 - Red Wine Mushroom Risotto Croquettes
 - Italian Meatballs with Fresno Chili

- \$2.00 per person
- Tomato and Mozzarella Bruschetta
 - Mini Elotes
 - Pita Bites with Seasonal Hummus
 - Fried Artichoke Heart Stuffed with Boursin Cheese
 - Shiner Bock Asparagus with Chipotle Aioli
 - Fried Bacon Mac and Cheese Bite

- \$2.75 per person
- Bacon and Peaches Skewers
 - Sun-Dried Tomato, Pesto and Goat Cheese Canapé
 - Pulled Pork Potato Skins
 - Beer Battered Chicken Tenders
 - Sriracha Buffalo Chicken Tenders
 - Mini Chicken Cordon Bleu
 - Sesame Chicken Satay with Teriyaki Glaze
 - Mozzarella and Tomato Caprese Skewer

- \$3.00 per person
- Bacon, Jack & Shrimp Skewers
 - Seared Ahi Tuna on Crispy Wonton with Red Chili Glaze
 - Southwest Eggrolls
 - Sesame Teriyaki Beef Kabobs
 - Deep Fried Egg Pops
 - Margarita Shrimp with Cilantro-Agave Sauce

- \$3.50 per person
- Buffalo Scallops
 - Crab Cakes
 - Tequila Lime Shrimp and Avocado Tortilla Crisp

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Build Your Own Buffet

Choice of One Entree \$20.95

Choice of Two Entrees \$28.95

Choice of Three Entrees \$37.95

Buffet Includes Fresh Rolls with Butter, Iced Tea, and Iced Water with Lemon

Poultry

- Grilled Chicken Piccata with Lemon Caper Cream Sauce
- Chicken Parmesan
- Grilled Chicken Breast with sauce (Pesto Cream, BBQ Sauce OR Marsala)

Beef/Pork

- Pork Chop with Pan Gravy
- Sliced Roast Beef with Rosemary au Jus and caramelized Onions

Seafood

- Grilled Salmon with Lemon Burre Blanc
- Blackened Tilapia with Pineapple Salsa
- Ginger Soy Marinated Tuna with Red Chili Glaze
(Only available on two and three entrée buffets)

Salad (Choose One)

House Salad with Fresh Garden Greens and Julienne Vegetables with Choice of Dressing

Caesar Salad with Crisp Romaine, Parmesan, Herb Croutons and Caesar Dressing

Southwest Salad with Black Bean Corn Salsa, Tomatoes, Cheddar Cheese and Tortilla Crisps with Chipotle Ranch Dressing

Pasta Salad with Red Wine Vinaigrette and Fresh Vegetable

Dressing Selections (Choose One)

Add second dressing selection for \$1.00 per person

Ranch or Low-Fat Ranch

House Balsamic

Bleu Cheese

Italian

Honey Mustard

Caesar

Starches & Vegetables (Choose Two)

Cilantro Lime Rice Pilaf

Wild Rice Pilaf

Dirty Rice

Creamed Corn Risotto

Lemon-Risotto

Mushroom-Garlic Risotto

Asparagus-Lemon Risotto

Penne Pasta-Cavatappi Pasta

Cajun New Potatoes

Herb Roasted New Potatoes

Mashed Potatoes

Herb Butter Grilled Asparagus

Bacon Green Beans

Country-Style Kale

Grilled Okra with Pearl Onions

Glazed Baby Carrots

Heirloom Tomato Bruschetta

Succotash – Corn, Lima beans, Cherry Tomatoes

Grilled Veggies – Squash, Pepper, Onion, Zucchini

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Additional Buffet Options

All Buffets Include Iced Water with Lemon and Iced Tea

DELI EXPRESS

Garden Fresh Salad
Potato Chips
Sliced Smoked Turkey
Sliced Smoked Ham
Assorted Sliced Cheeses
Relish Tray
Appropriate Condiments
Sandwich Rolls
Cookies
\$14.95

SOUP AND SALAD BUFFET

Choice of Soup: Broccoli Cheese,
Chicken Tortilla Chicken
Noodle, Tomato Basil Bisque or
Minestrone.
Fresh Romaine Salad with Ranch,
Balsamic and Italian Dressings.
Ham, Turkey, Bacon. Cheddar
Cheese and Bleu Cheese. Diced
Tomatoes, Red Onions, Eggs
Julienne Carrots, and Croutons.
Cookies
\$15.95

Add 2nd soup for \$2.50
Add diced chicken for \$1.00

PASTA BUFFET

House Salad, Penne Pasta and
Cavatappi Pasta.
Marinara and Alfredo Sauce
Diced Chicken
Italian Sausage
Garlic Bread
\$16.95

MEXICAN BUFFET

Southwest Salad Chicken or Beef
Enchiladas.
Cilantro Lime Rice
Baraco Beans
Tortilla Chips
Fresh Salsa
Shredded Cheddar Cheese
Shredded Lettuce
Sour Cream and Guacamole
\$17.95

ITALIAN BUFFET

House Salad with Dressing
Caesar Salad
Baked Ziti with Italian Sausage.
Grilled Chicken Marsala
on a bed of Spaghetti.
Roasted Vegetable Medley
Garlic Bread
\$19.95

FAJITA BUFFET

Grilled Chicken Fajitas
Grilled Steak Fajitas
Grilled Peppers and Onions
Cilantro Lime Rice
Refried Blanco Beans
Tortillas
Fresh Salsa
Shredded Cheddar Cheese
Shredded Lettuce
Sour Cream and Guacamole
\$21.95

BURGER BONANZA

Charbroiled Hamburgers Grilled
Assorted Sliced Cheeses
Lettuce and Onions
Pickles and Tomatoes,
Baked Beans,
Potato Chips
Cookies
\$15.00

SOUTHERN DELIGHT

Chicken Fried Chicken
Pot Roast with Carrots
Mashed Potatoes and Gravy,
Green Beans
Garden Fresh Salad
Fresh Baked Biscuits
\$19.95

BARBEQUE BUFFET

Smoked Brisket OR Pulled Pork
Barbeque Chicken
Baked Beans
Corn on the Cob
Coleslaw
Texas Toast
BBQ Sauce
\$19.95

Prices Subject to 8.25% Sales Tax and 20% Gratuity

Plated Dinner

Choose up to Three Entrée Options

Buffet Includes Fresh Rolls with Butter, Iced Tea, and Iced Water with Lemon

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| • Blackened Tilapia with Pineapple Salsa
\$24.95 | • Chicken Fried Steak with Country Gravy
\$24.95 | • Filet Mignon with Shrimp Etouffee
\$35.95 |
| • Pan Seared Crab Cake with Smoked Chipotle Remoulade
\$26.95 | • Chicken Piccata with Lemon Caper Sauce
\$20.95 | • Stuffed Bell Pepper with Red Pepper Coulis
\$18.95 |
| • Atlantic Salmon with Lemon Beurre Blanc Sauce
\$28.95 | • Pork Chop with Boursin Herb Butter
\$29.95 | • Eggplant Primavera Garlic White Wine Butter & Sundried Tomatoes
\$17.95 |
| • Chicken Marsala
\$20.95 | • NY Strip with Black Pepper Cream Sauce
\$30.95 | • Chicken Parmesan
\$22.95 |

Salad (Choose One)

House Salad with Fresh Garden Greens and Julienne Vegetables with Choice of Dressing

Caesar Salad with Crisp Romaine, Parmesan, Herb Croutons and Caesar Dressing

Southwest Salad with Black Bean Corn Salsa, Tomatoes, Cheddar Cheese and Tortilla Crisps with Chipotle Ranch Dressing

Pasta Salad with Red Wine Vinaigrette and Fresh Vegetable

Dressing Selections (Choose One)

Add second dressing selection for \$1.00 per person

Ranch or Low-Fat Ranch

House Balsamic

Bleu Cheese

Italian

Honey Mustard

Caesar

Starches & Vegetables (Choose Two)

Cilantro Lime Rice Pilaf

Wild Rice Pilaf

Dirty Rice

Creamed Corn Risotto

Lemon-Risotto

Mushroom-Garlic Risotto

Asparagus-Lemon Risotto

Penne Pasta-Cavatappi Pasta

Cajun New Potatoes

Herb Roasted New Potatoes

Mashed Potatoes

Herb Butter Grilled Asparagus

Bacon Green Beans

Country-Style Kale

Grilled Okra with Pearl Onions

Glazed Baby Carrots

Heirloom Tomato Bruschetta

Succotash – Corn, Lima beans, Cherry Tomatoes

Grilled Veggies – Squash, Pepper, Onion, Zucchini

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Dessert and Snack Bars

Build Your Own Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream served with fancy syrups, whipped cream, chopped nuts, and cherries.

\$10.95

Choose Additional Toppings for \$0.75 each

Dried Fruits, Candy Pieces, Jelly Beans, Chocolate Pieces, Crumbled Candy and Chocolate Bars

Sweet Tooth Display

Freshly Baked Chocolate Chip Cookies

Peanut Butter Cookies

Oatmeal Cookies

Sugar Cookies

Brownies and Blondies

\$8.95

DESSERT OPTIONS

Brownies \$1.50 each

Cookies \$1.50 each

Petit Fours (three per serving) \$1.50 each

Cinnamon Sopapillas with Honey \$1.50 each

Churros with dipping sauce \$1.50 each

Warm Apple Cobbler \$1.50 each

Mini Fruit Tarts \$2.75 each

Healthy Start Display

Fresh Whole Fruits

Dried Fruits

Yogurt Covered Raisins

Peanuts

Granola Bars

Trail Mix

\$10.95

Dessert Table

Cherry Pie
Chocolate Mousse Pie
Key Lime Pie
Pecan Pie
Apple Pie

Caramel Pecan Cheesecake
Original Cheesecake
Italian Cream Cake
Red Velvet Cake

German Chocolate Cake
Triple Chocolate Cake
Tres Leches Cake
Gluten Free Dark Chocolate Torte

\$35.00 per cake (serves 16 guests)

Plated by the slice:

Choose one \$3.50

Choose two \$5.00

Prices Subject to 8.25% Sales Tax and 20% Gratuity



Open Bar Packages



Package bar prices are per person, plus a 20% service charge and are based on the guaranteed or actual number of adults in attendance (whichever is greater). Children ages 4-20 are \$2.00 for unlimited soft drinks. All beverage packages are charged in hourly increments.

Beer & Wine

Includes domestic beer, imported beers, & house wines

18.00 per person for two hours

21.00 per person for three hours

28.00 per person for four hours

Well Liquor, Beer & Wine Station

Includes call brand liquors, domestic beer, imported beer, & house wines

23.00 per person for two hours

28.00 per person for three hours

34.00 per person for four hours

Top Shelf Liquor, Beer & Wine Station

Includes top-shelf brand liquors, domestic beer, imported beer, & house wines

26.00 per person for two hours

35.00 per person for three hours

40.00 per person for four hours

Premium Liquor, Beer & Wine Station

Includes premium brand liquors, domestic beer, imported beer, & house wines

31.00 per person for two hours

38.00 per person for three hours

45.00 per person for four hours

Open Consumption Bar

All beverages consumed will be charged to the master bill. Host selects type of beverages and brand level to be offered. Each drink will be charged per individual drink. Host can limit the total dollar amount of the bar tab, then the bar converts to cash/credit bar for guest to purchase additional beverages.

Prices Subject to 8.25% Sales Tax and 20% Gratuity

