

Catering Package



Function Rooms

***Vista Room | Up to 150 Guests***

The Main Dining Room provides a commanding view of the Golf Course.

Room Rental

Friday and Saturday: $1,000

Sunday-Thursday: $500

***Concho Room | Up to 55 Guests***

Room Rental

Friday and Saturday: $400

Sunday-Thursday: $200

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***Pinion Room | Up to 225 Guests***

Room Rental

Friday and Saturday: $2,000

Sunday-Thursday: $1,000



South of the Border |$7.50

Corn chips | salsa| creamy guacamole |Hatch green chile queso

Shrimp Cocktail| $9.75

Chilled gulf shrimp | cocktail sauce | fresh lemons

Fresh Vegetable Crudites |$5.50

Garden fresh cut vegetables | ranch dip

Fresh Seasonal Fruit|$8.75

Sliced fresh fruit | seasonal berries | cream cheese dip

Charcuterie Board | $12

Domestic cheeses | meats | chipotle ranch | assorted nuts | assorted crackers

**Displays and Stations**

**Priced per person**





Ranchland Hills Buffets

*includes warm rolls and butter, priced per person.*

Lone Star BBQ

*Select Two (2) Meats:*

Brisket

Chicken

Pulled Pork

Pork Ribs

Roasted Corn

Ranch Style Beans

Potato Salad

Coleslaw

Sliced Red Onions and Dill Pickles

Jalapeño Cornbread Muffins

Seasonal Cobbler and Pecan Pie

$29.95 PP

Tuscan

Classic Caesar Salad

Caprese Salad

*Select Two (2) Entrées:*

Baked Penne with Marinara

Chicken Marsala

Chicken Fettuccine Alfredo

Three Cheese Tortellini with

Parmesan Crusted Chicken

Beef Lasagna or

Vegetable Lasagna

Roasted Vegetable Medley

Garlic Bread

Cannoli

$26.95 PP

La Hacienda

Tortilla Chips and Queso

Cheese Enchiladas

Grilled Chicken and Beef Fajitas

with Grilled Peppers and Onions

Flour Tortillas, Fresh Salsa,

Sour Cream, Shredded Cheese,

Crisp Lettuce

Cowboy Beans

Spanish Rice

Tres Leches Cake

$28.95 PP

Other Buffet Options

*includes warm rolls and butter, priced per person.*

Salads

*Please Choose Two (2):*

Ranchland House Salad - Fresh Greens, Julienne Vegetables, two dressing selections GF, VEG.

Caesar Salad - Romaine, Parmesan, Herb Croutons, Caesar Dressing VEG

Penne Pasta Salad - with Fresh Vegetables, Red Wine Vinaigrette VEG

Entrées

*Please Choose Two (2):*

Chicken Breast Florentine with Artichoke Cream Sauce GF

Chicken Cordon Bleu

Rosemary Pork Loin with Strawberry Demi GF

Curried Pork Loin with Apricot, Raisin, and Apple Chutney

Pecan Crusted Salmon with Honey Glaze GF

6 oz filet with Peppercorn Demi-glaze GF

Three Cheese Tortellini VEG

Vegetable Lasagna VEG

Accompaniment

*Please Choose Two (2):*

Gouda Mac and Cheese

Herb Roasted New Potatoes

Garlic Mashed Potatoes

Potatoes au Gratin

Sweet Potato Mash

Vegetable Rice Pilaf

Roasted Asparagus

Green Beans with bacon and onions

Yellow Squash and Baby Zucchini Medley

Dessert

Chef's Selection of Two Decadent Desserts

**$32.95**

. All prices are subject to change without notice. Prices do not include 20% service charge or current sales tax.

**Plated Dinners**

Includes starter, accompaniment, entrée, dessert, rolls and butter, coffee, or iced tea, priced per person.

Starters

Choice of one

Ranchland Hills Garden Salad *GF*, *VEG*

Mixed greens, tomatoes, carrots, cucumbers, croutons, ranch dressing

French Onion Soup

Served with swiss cheese & crostini.

Accompaniments

Choice of one

Roasted Garlic Mashed Potatoes

Vegetable Rice Pilaf

Green Beans with bacon & onion

Seasonal Mixed Vegetables

Gouda Mac & Cheese

Desserts

Choice of one

Ny Cheesecake with Fruit Coulis

Caramel Pecan Cheesecake

Tiramisu

German Chocolate Cake

Red Velvet Cake

**GF| Gluten Friendly VEG| Vegetarian**

Entrees

If multiple entrees are selected, higher priced entrée prevails.

Chicken Breast Florentine with Artichoke Cream |$36

Panko Crusted Chicken with Bechamel Sauce | $36

Chicken Cordon Bleu | $38

8 oz. Grilled Filet Mignon with Red Wine Demi Glaze *GF* | $45

Rosemary Pork Loin with Caramelized Onions *GF* | $39

Pecan Crusted Salmon with Honey Glaze *GF* |$36

Chilean Sea Bass with Champagne Cream *GF* | $43

Eggplant Parmesan *VEG* | $35

6 oz. Petite Filet and 4 Skewer Herb Shrimp Duet *GF* | $45

Chicken Breast Florentine and 6 oz. Petite Filet Duet | $48



Ranchland Hills Bar Packages

Host Hourly

Beer & Wine

2 Hours | $18

3 Hours | $24

4 Hours | $28

Call

2 Hours | $22

3 Hours | $27

4 Hours | $32

Premium

2 Hours | $32

3 Hours | $37

4 Hours | $42

Super

2 Hours | $40

3 Hours | $45

4 Hours | $50

**Domestic and Premium Beer\***

Bud Lite, Miller Lite, Michelob Ultra, Coors Light

Dos XX, Shiner Bock, Corona, Corona Premier, White Claw

**Call Brands\* |**

Enchanted Rock, Tanqueray Gin, Jack Daniel's Whiskey, Jose Cuervo Gold Tequila, Dewar's Scotch, Bacardi Silver Rum

**Premium Brands\* |**

Ketel One Vodka, Beefeater Gin, Maker's Mark Whiskey, Patron Silver Tequila,

Johnny Walker Red Scotch, Captain Morgan Spiced Rum

**Super Premium Brands\* |**

Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whiskey, Flecha Azul Blanco Tequila,

Chivas Regal Scotch, Flor de Cana 7yr Rum, Grand Marnier

*Host Bar prices subject to service charge and tax. Cash Bar prices include tax.*

**\*brands subject to change without notice**

All prices are subject to change without notice. Prices do not include 20% service charge or current sales tax.

***Alcohol and Beverages***

***Beverage Add-Ons***

***Sparkling Champagne Greeting | $7 pp***

Tray passed club champagne

***Hand Poured Wine Service with Dinner | $25 bottle***

Choice of club red or white

***1 Hour Mimosa Bar | $14 pp***

Choice of three (3) juices: orange, cranberry, & pineapple

***Bloody Mary Bar | $14 pp***

Vodka, bloody Mary mix, celery, and assorted garnishes

***Keg of Beer***

Domestic $300 | Imported $375

***By the Gallon***

Margaritas $75 | mimosas $65 | sangria $65 | fruit juices $25

***Sodas and Bottled Water | $2.50 each***

The Happy Hour

Priced per person.

Mini Grilled Cheese and Mini Tomato Soup | $3.25

Mini Pork Tenderloin Sliders | $4.50

Mini Beef and Cheddar Sliders |$4.50

Breakfast Tacos | $4

*Select Two (2): Bacon, Egg, and Cheese; Sausage, Egg and Cheese; Potato, Egg and Cheese served with*

*Fresh garden salsa*

Fresh Baked Cookies | $3

Build your own Smores | $5.50

*Graham crackers, Hershey’s Chocolate bars, marshmallows*

Assorted Mini Dessert Display |$7

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***Hors d’oeuvres***

*Priced per piece, minimum order of 25 of any items*

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***Chilled***

*Seared Ahi Tuna on Wonton Crisp | $5*

*Goat Cheese Toast with Strawberry Habanero Jam | $3.25*

*Cajun Shrimp and Avocado Crostini | $4.50*

*Caprese Salad Skewer | $3 GF, VEG*

*Mozzarella, Tomato and Basil Oil Bruschetta | $3.50 VEG*

***Hot***

*Mini Beef Wellington | $4.50*

*Casino Stuffed Mushroom | $4.25 VEG*

*Brisket Egg Rolls*

*with Garlic Chile Au jus | $4.50*

*Seared Beef Tenderloin and Vegetable Skewer | $4.50 GF*

*Pesto Chicken Skewer with*

*Tomato | $3.25 GF*

*Mini Jalapeno Biscuit topped with Smoked Brisket | $4*

*Coconut Shrimp with Mango Chutney | $4.25*

*Bacon Wrapped Scallop or Shrimp | $4.50 GF*

*Crispy Parmesan Artichoke Heart | $3.50 VEG*

*Gouda Mac n Cheese Bite | $3*

*Mini Crab Cake with Roasted Red Pepper | $4.75*

*GF | Gluten Friendly VEG | Vegetarian*

*Chef Attended Stations*

*Priced per person unless otherwise noted*

*Pasta | $15*

*Select 2: Penne, Farfalle, Cheese Tortellini, Tri-Colored Fusilli, or Linguine*

*Select 2: Marinara, Alfredo, Carbonara, Olive Oil with Garlic White Wine, or Pesto*

*Select 1: Chicken Breast, Shrimp, Sun-dried Tomatoes, Artichoke Hearts, Garlic, Applewood Bacon, Mushrooms or Parmesan Cheese*

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*Street Tacos | $15*

*Select 2: Carne Asada, Sriracha Honey Pork, Fiesta Chicken, Diablo Shrimp.*

*Pico de Gallo, Salsa, Hatch Green Chile Queso, Grilled Onions, Yellow Corn and Flour Tortillas, Tortilla Chips, Cilantro, Tomatoes, Shredded Cabbage, Sour Cream or Lettuce*

***Seafood Tower $160***

(serves 15-20 people)

Oysters, King Crab, Colossal Shrimp, Tuna Tar Tar, Caviar and Dipping Sauces

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***Carving Stations***

*Served with Rolls and Condiments*

*Rosemary Turkey Breast | $195 each*

*(Serves approximately 30 guests)*

*Beef Tenderloin | $380 each*

*(serves approximately 25 guests)*

*Roasted Prime Rib | $375 each*

*(serves approximately 25 guests)*

*Honey Glazed Ham | $225 each*

*(serves approximately 40 guests)*

Attendant fee of $75 will be assessed for each Attended Station.

***Wines by the Bottle***

***Chardonnay***

***Canyon Road | $25***

***Avarean | $48***

***Sauvignon Blanc***

***Canyon Road | $25***

***Astrolabe | $38***

***Pinot Grigio***

***Canyon Road | $25***

***Limited Time Offerings***

***Ask about our current specials***

***Cabernet Sauvignon***

***Canyon Road | $25***

***True Myth | $36***

***Merlot***

***Canyon Road | $25***

***Pinot Noir***

***Canyon Road | $25***

***Cannonball | $42***

***Interesting Reds***

***Corazon Del Sol Malbec | $18***

***Skeleton Key | $58***

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***Vendors to consider***

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*Florists*

A Flower by Design

www.flowersbydesigntx.com

432-520-5290

Becky’s Flowers

[www.beckysflowersmidland.com](http://www.beckysflowersmidland.com)

432-699-0011

Blooming Rose

[www.flowershopmidland.com/flower-bouquets](http://www.flowershopmidland.com/flower-bouquets)

432-570-5459

Flowerama

[www.floweramamidland.com](http://www.floweramamidland.com)

432-697-0255

*Photo Booth*

Boyd’s Events

[www.boydsevents.com](http://www.boydsevents.com)

432-262-1951

24K Photo Booths

[www.24kphotobooths.com](http://www.24kphotobooths.com)

432-664-9304

*Draping*

Boyd’s Events

[www.boydsevents.com](http://www.boydsevents.com)

432-262-1951

*Photographer*

Eternal Bliss Photography

[www.facebook.com/eternalblissphoto](http://www.facebook.com/eternalblissphoto)

806-470-1276

Studio 1401

http:/studio1401.com

432-695-4666

Jordan Nicole Photography

http:/jordannicolephotography.com

832-627-2347



More Vendors to Consider

*Entertainment*

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Boyd’s Events

[www.Boydsevents.com](http://www.Boydsevents.com)

432-262-1951

DJ Music Connection

432-699-8888

*Wedding/Event Planners*

Reed Boyd Enterprise

[www.boydsevents.com](http://www.boydsevents.com)

432-262-1951

Bubbles Event Planning & Rentals

432-254-4704

Bubblesrentals.com

*Bakery*

The Cake Company

https://thecakecompanyofodessa.com

432-339-2253

Cake N Cakes

Cakencakes.com

432-299-9905



***Club Policies and Procedures***

All events have a time limit of five (5) hours. If additional time is needed, please make arrangements with the Private Events Director. Additional charges may apply. All events must end no later than 12:00 am. If a client goes over the agreed rental time, a $500 minimum charge will be applied.

Final menu selections, room arrangements, and other details are due 45 days prior to the event. Menu pricing is guaranteed up to 90 days prior to the event.

Final guaranteed attendance count is due seven (7) days prior to the event.

All food and beverage must be provided bu the Club, unless otherwise approved with the Private Events Director. We offer a variety of menu selections and packages designed to accommodate any event. Custom menus can be created for an event.

All food and beverage is subject to the current tax of 8.25% and service charge of 20%.

A signed contract and non-refundable deposit is required to confirm a date. Payments may be made by check, Visa, or Mastercard. Payment schedule is as follows:

* At contract signing – 25% of the estimated event total.
* 90 days prior to the event- 50% of the remaining event charges.
* 7 days prior to the event-remaining balance is due

A valid credit card may be required to be on file for payment of any additiional charges incurred at the event and for cancellation purposes.

In the event a Member?Client cancels a function for any reason, the Club will be entitled to a cancellation fee as liquidated damages (plus service charges and applicable taxes) at the time of cancellation as follows:

* 14 days prior to the event- 50% of the Estimated Cost
* 72 hours prior to the event- 75% of the Estimated Cost
* Less than 48 hrs will incur 100% of the Estimated Cost

Given the Club’s capacity to prepare and serve food and beverages, the parties acknowledge that it is highly unlikely that the Club would be able to mitigate any losses caused by cancellation of the function. The parties agree that prospectively calculating the damages that the Club would suffer as a result of the cancellation of the would be exceptionally difficult or impossible. For this reason, the parties have agreed that the cancellations set forth above are a reasonable forecast of just compensation in the event of the cancellation of the function. The amounts due for cancellation set forth herein are intended as liquidated damages and not as a penalty.

Club Usage Fee: A benefit of Membership is that Members are allowed usage of our facilities without a rental fee. Non-member Club rental fees range from about $200-$2,000. If interested in becoming a Member, speak with the Private Events Director.

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***1600 E. Wadley; Midland, Tx 79705***

***Clubhouse (432) 683-2041***

***www.ranchlandhills.com***

***Christa Brown***

***Director of Events and Catering***

[***events@ranchlandhills.com***](mailto:events@ranchlandhills.com)