

# Hillcrest Golf & Country Club

FUNCTION DATE:

DAY OF WEEK:

Saturday

MEMBER NAME:

ACCOUNT #:

FUNCTION NAME:

TYPE OF EVENT:

Family Dinner

PHONE #:

LOCATION:

Ladies Card

Room

# EXPECTED :

TABLE SET-UP:

# GUARANTEED:

**LINEN COLOR:**

Table cloth \_\_\_\_\_ Napkins \_\_\_\_\_

ARRIVAL TIME:

ENTERTAINMENT:

SIT DOWN TIME:

DECORATIONS:

Plated \_\_\_\_\_ Buffet \_\_\_\_\_ Hors'd \_\_\_\_\_ Platter \_\_\_\_\_

**BAR INFORMATION:**

OPEN BAR \_\_\_\_\_ HOSTED \_\_\_\_\_ CASH \_\_\_\_\_ INDIVIDUAL  
CHARGE /OR CREDIT CARD

FOOD COST:

ROOM SET UP

CHARGE:

MENU

SPECIFICATIONS:

MEMBER/PLANNER SIGNATURE:

BANQUET PLANNER SIGNATURE:

DATE: \_\_\_\_\_ MEMBER # \_\_\_\_\_

DATE: \_\_\_\_\_

# *Hillcrest Country Club*



## *Banquet Menu*

*4011 North Boston  
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.

A 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, well drinks...

## **Bar Drinks:**

*Keg Beer \$275.00 Domestic/\$300.00 Import*

Domestic Can Beer \$5.00, Premium \$7

House Wine (Chardonnay, Pinot Grigio, Moscato, Shiraz, Merlot, Cabernet Sauvignon) \$7.00 Glass

Well Drinks \$4.00

Call Drinks \$5.00

Premium \$6.00

## **Beverages:**

*Soft Drinks \$3.00*

Punch \$2.50 per person (unlimited)

Coffee \$3.00 per person (unlimited)

Tea \$3.00 per person (unlimited)

All Special Functions are Subject to a Linen Charge

All Prices are Subject to State Sales Tax and 20 % Service Charge

# *Breakfast and Brunch*

## *Country Breakfast*

Fresh Seasonal Fruit

## *Grilled Country Bacon*

Scrambled Eggs

Grilled Sausage Patties

Hash Brown Potatoes

Hot Biscuits and Cream Gravy

Includes Tea, Coffee or available Juices

**\$18**

## *Continental Breakfast*

Fresh Seasonal Fruit

## *Assorted Pastries*

Includes Coffee or available Juices

**(Excluding Fruit \$7.50)**

**\$11**

## *Brunch*

### *Quiche Lorraine or Eggs Benedict*

Fresh Seasonal Fruit

Assorted Muffins

Choice of Dessert

Includes Coffee or available Juices

**\$18**

## *Breakfast Burrito Buffet*

### *Sausage, Bacon, & Ham Burritos*

Breakfast Potatoes

Assorted Fruit

Includes Coffee or available Juices

**\$16.50**

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# *Theme Buffets*

## *Fiesta Buffet*

(Minimum of 30)

Tossed Salad  
Beef and Chicken Fajitas  
Tortillas, Cheese, and Sour Cream  
Spanish Rice  
Beans  
Guacamole Salad  
Tortilla Chips and Salsa  
Tea

**\$24** (To add Cheese Enchiladas \$1.00 extra)

## *Italian Buffet*

(Minimum of 30 people)

Tossed Salad  
Lasagna or Spaghetti and Meatballs  
Breast of Chicken Alfredo Fettuccini  
Green Beans  
Garlic Bread  
Tea

**\$24**

## *Barbecue*

(Minimum of 30 people)

Tossed Salad  
Choice of Two: Brisket, Sausage, or Chicken  
Baked Beans  
Potato Salad  
Relish Tray  
Rolls  
Tea

**\$24**

## *Hamburger & Hot Dogs*

(Minimum of 30 people)

Tossed Salad  
Hamburgers & Hot Dogs  
Baked Beans  
Potato Chips  
Homemade Chili  
Tea

**\$18**

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You can choose 1 of the following for your dessert:  
Cobbler, Cheesecake, Bread Pudding, Key Lime Pie, Open to special request for additional cost

## *Lunch and Dinner Buffets*

Each Buffet must have a minimum of 30 people.

### *Lunch Buffets*

Choice of Entrée, Rice or Potato, One Vegetable, and a Dessert  
Served with: Tossed Salad with Dressings, Fresh Baked Rolls, and Tea

**\$15.75**

Choice of Two Entrees, Rice or Potato, Two Vegetables, and a Dessert  
Served with: Tossed Salad with Dressings, Fresh Baked Rolls, and Tea

**\$18**

### *Dinner Buffets*

Choice of Three Salads, Two Entrees, 1 Starch & Two Vegetables  
Served with: Fresh Baked Rolls, Dessert, and Tea

**\$24**

Choice of Three Salads, Three Entrees, 1 Starch & Two Vegetables  
Served with: Fresh Baked Rolls, Dessert, and Tea

**\$26**

Choices for Entrees and Accompaniments are on the following pages.

**All Special Functions are Subject to a Linen Charge**  
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## Entrée Choices

### Poultry

Baked Lemon Chicken  
Chicken Teriyaki  
Breast of Chicken Parmesan  
Pecan Chicken with a Brandy Sauce  
Chicken with a Cream Basil Sauce  
Chicken Picatta  
Chicken Bits  
Chicken Pot Pie  
Grilled Chicken Breast  
Chicken Cordon Bleu  
Roasted Turkey and Dressing

### Meat

London Broil  
Bacon Wrapped Chopped Sirloin  
Roast Beef  
Carved Baked ham  
Savory Meatloaf  
Pork Chops (Smothered, Grilled, or Fried)  
Chicken Fried Steak  
Steak Fingers  
Beef Pot Pie  
Beef Stroganoff  
Carved Prime Rib (add \$2.99)

### Fish

Catfish (Blackened, Fried, or Baked)  
Tilapia (Blackened, Fried, or Baked)  
Salmon (Blackened or Baked)  
Shrimp (Blackened or Fried)

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## Accompaniments

### Salads

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

### Vegetables

Fresh Seasonal Vegetables  
Grilled Summer Vegetables (Zucchini, Squash & Bell pepper)  
Green Bean Almandine  
Broccoli Hollandaise  
Asparagus  
Honey Glazed Baby Carrots  
Fried Okra  
Corn

### Starch

Baked Potatoes  
Twice Baked Potatoes  
Wild Rice  
White Rice  
Mashed Potatoes  
Au Gratin Potatoes  
Oven Roasted Red Potatoes

### Dessert (Choice of One unless specified)

Apple Pie  
Pecan Pie  
Coconut Cream Pie  
Key Lime Pie  
Carrot Cake  
Chocolate Cake  
Cheesecake with Strawberry Sauce  
Cobbler

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## Lunch and Dinner Plated Menu

Depending on Group Size: Choice of One or Two Entrées per Function

<u>Poultry</u>	<u>Lunch</u>	<u>Dinner</u>
Baked Lemon Chicken	\$14.50	\$18
Chicken Teriyaki	\$14.50	\$18
Breast of Chicken Parmesan	\$14.50	\$18
Pecan Chicken with a Brandy Sauce	\$14.50	\$18
Chicken with a Cream Basil Sauce	\$14.50	\$18
Chicken Bits	\$14.50	\$18
Roasted Turkey and Cornbread Stuffing	\$14.50	\$18
Chicken Cordon Bleu	\$14.50	\$18

<u>Meat</u>	<u>Lunch</u>	<u>Dinner</u>
8 oz Petite Filet Mignon	\$38.00	\$38
London Broil with a Burgundy Sauce	\$14.50	\$18
Bacon Wrapped Chopped Sirloin	\$14.50	\$18
Roast Beef	\$14.50	\$18
Carved Baked Ham	\$14.50	\$18
Steak Fingers	\$14.50	\$18
12 oz Prime Rib	\$32.00	\$32
Smothered Pork Chops	\$14.50	\$18
Chicken Fried Steak	\$14.50	\$18

<u>Fish</u>	<u>Lunch</u>	<u>Dinner</u>
Southern Fried Catfish	\$14.50	\$18
Blackened Tilapia	\$14.50	\$18
Fried Shrimp	\$14.50	\$18
Baked Salmon	\$15.50	\$19.25

All Plated Entrees are served with: Tossed Green Salad, Choice of Starch and Vegetable, Fresh Baked Rolls, and Tea.

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## *Plated Dessert Menu*

New York Cheesecake \$8.25

Apple Pie \$6.50

Pecan Pie \$7.50

Cobbler \$5.50

Key Lime Pie \$7.50

Coconut Cream Pie \$6.50

Lemon Cake \$7.00

Kentucky Bourbon Pie \$6.50

Chocolate Cake \$6.50

Carrot Cake \$6.50

Tiramisu \$11.50

\*Choice of one dessert unless otherwise indicated

**All Special Functions are Subject to a Linen Charge**  
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*The Carver's Station* <\$125 Chef fee>

*Specialty items carved to order by our chefs to further enhance your  
Hors d' oeuvres*

*Roasted Breast of Turkey*

*Roast Pit Ham*

*Roast Beef*

*Prime Rib*

*Beef Tenderloin*

*(Served with Fresh Baked Rolls and Condiments)  
(Priced Upon Request)*

**All Special Functions are Subject to Linen Charges  
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## Hors D' Oeuvres

**\*Each tray is priced per 60 pieces  
(Please calculate for guest count, appropriately)**

### Assorted Cold Platters

- Cheese & Cracker Tray \$95.00
- Finger Sandwiches \$95.00
- Fresh Seasonal Fruit Tray \$95.00
- Chocolate Covered Strawberries \$180.00
- Fresh Vegetable Tray \$90.00
- Cheese Ball Florentine with Crackers \$75.00
- Chilled Jumbo Shrimp \$180.00

### Assorted Hot Platters

- Assorted Mini Quiche \$85.00
- Quesadillas with Condiments \$120.00
- Bacon Wrapped Scallops \$185.00
- Popcorn Shrimp \$110.00
- Coconut Shrimp \$130.00
- Blackened Shrimp \$130.00
- Deep Fried Mushrooms \$70.00
- Stuffed Mushrooms \$135.00
- Cheese Stuffed Jalapenos \$100.00
- Mini Burritos \$100.00
- Chicken Tenders \$110.00
- Buffalo Wings \$140.00
- Bar-B-Qued Smokies \$75.00
- Pigs in a Blanket \$80.00
- Chinese Egg rolls \$90.00
- Swedish Meatballs \$90.00
- Potato Skins \$90.00
- Tortilla Pinwheels \$110.00

### Dips (Priced per 2 Quart Bowls)

- Guacamole with Tortilla Chips \$60.00
- Chili Con Queso with Tortilla Chip \$50.00
- Homemade Salsa with Tortilla Chips \$40.00
- Hot Bean Dip with Tortilla Chips \$50.00
- Spinach Dip with Melba Toast \$60.00
- French Onion Dip with Potato Chips \$40.00

### Snacks (Priced per pound)

- Mixed Nuts \$28.00
- Mints \$15.00
- Popcorn \$10.00
- Assorted Cookie Tray \$90.00

**All Special Functions are Subject to a Linen Charge  
All Prices Subject to State Sales Tax and 20% 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.

### *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 and gift tables
- Spacious dressing areas for both the bride and groom

Make an appointment with our events manager to tour our Lubbock wedding venue.

(806)765-6601

Our **Ballroom** is the perfect place for your large event. Holding up to 300, 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.

#### Room Fee

**Non-Members \$1000**

**Members \$500 (50% Off)**

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.

**Room fee non-members \$100.00**

**Members \$50.00 (50% Off)**

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

AV screen and digital projector rent for **\$75.00** per day.

**Members, please inquire about the special discounts you receive on room fees.**

Tax and gratuity not included. All fees and prices are subject to change at any time before deposit is made.

**The Dining Room & Eddie's Bar is available for private renting for events Monday-Thursday & All-day Saturday evenings**

**Non-Members \$600  
Members \$300 (50% Off)**

**All events are required to have a minimum of Food & Beverage depending on room rented & guest count**

***All Events are required to be paid in full 3 days prior to event!!!***

# Hillcrest Country Club

## Banquet Policies

Carefully read our policies and initial by each.

1. Banquet menu prices are subject to change. All food selections and beverages are subject to current service charges (20%) and state sales tax. \_\_\_\_\_
2. 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.** \_\_\_\_\_
3. 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. \_\_\_\_\_
4. For Plated dinners the Guest is required to provide seating arrangements and denotation of each guest's dinner selection that is easily viewable for the servers. \_\_\_\_\_
5. There is a **\$500 deposit** for the rental of the Ballroom. The fee will be applied to your final bill and is refundable if the function is cancelled 90 days before the date of the event. \_\_\_\_\_
6. 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. \_\_\_\_\_
7. **The Guest may have an open bar with a deposit of \$1000** , cash bar or a preset tab amount. The guest is responsible for all alcohol consumed on an open bar and is responsible for any party that leaves without making payment of their tab during a cash bar. No person under the age of 21 is allowed to drink regardless of their parents being present. Any minor caught drinking will be escorted from the property as well as any person of age that may have contributed to the minor. \_\_\_\_\_
8. 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. \_\_\_\_\_
9. **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. \_\_\_\_\_
10. The Guest is solely responsible for making arrangements and payments of shipped items to or from the Club.
11. Depending on the size of the event, private security personnel may be required and will be an expense incurred by the Guest. \_\_\_\_\_

12. The Club reserves the right to charge an additional Clean Up Fee for any event where excessive clean-up is required. Damages to the property occurring during the event will be the responsibility of the paying party. (Minimum \$50.00) \_\_\_\_\_
13. 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 locker keys in each Room. These keys must be returned at the end of the event. If a key is not returned the Guest will be charged a \$75 fee for replacement. \_\_\_\_\_
14. All private room functions will be subject to one master bill. Individual payment cannot be received. 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. \_\_\_\_\_
15. The bar will not serve drinks after 1:30 am and all alcohol will be picked up at 2 am. You are not allowed to take any purchased alcohol off the premises (This includes liquor bottles, keg beer and boxes of wine.) \_\_\_\_\_
16. Any items left on property after the allotted time for the Guest's event will be disposed of or will be subject to a storage fee of \$50 per day unless prior arrangements have been made with the Event Manager. (Notated on a signed form by the Guest and the Manager) After 2 weeks any left items will become property of the Club \_\_\_\_\_
17. In the rules above, the "Guest" refers only to the person who has booked the function and is responsible for the actions of all others who are in attendance. \_\_\_\_\_