



COUNTRY VIEW GOLF CLUB

2024 PRIVATE EVENTS MENU

240 W. BELT LINE ROAD LANCASTER, TX 75146

(972) 277-0995

WWW.COUNTRYVIEWGOLFCOURSE.COM

Brunch

Continental Breakfast

Fresh Seasonal Fruit, Assorted Pastries, Bagels
& Cream Cheese

South of The Border

Breakfast Burritos, Refried Beans, Spanish Rice,
Breakfast Potatoes & Seasonal Fruit

Classic Breakfast Buffet

Pancakes, Cheesy Scrambled Eggs,
Applewood Smoked Bacon or Sausage,
Breakfast Potatoes,
& Seasonal Fruit

Mimosa Bar

House Champagne Served with Choice of Orange,
Cranberry, Pineapple or Grapefruit Juice

Menu Prices are Per Guest & Subject to a 20% Service
Charge & Current State Sales Tax



Hors D'Oeuvres

Displayed

Seasonal Fresh Fruit Display

*Wings with Buffalo, BBQ, or Teriyaki Sauce

*Charcuterie Board with Assorted Gourmet Meats &

Imported Cheeses, Assorted Crackers,

Berries & Olives

Vegetable Crudités Platter Served with Ranch

Hummus & Pita Chips with Vegetables

*Tortilla Chips with House Salsa & Fresh

Guacamole

Passed

Potato Skins

Bacon Wrapped Sausages

Marinated Grilled Chicken or Beef Skewers

Vegetable Skewers

Italian Meatball with Marinara Sauce

Italian Bruschetta

Turkey Roll Ups

Stuffed Mushrooms or Jalapenos

Menu Prices are Per Guest & Subject to a 20% Service Charge & Current State Sales Tax
Anything with an * by it counts as 2 Hors D ' Oeuvres

Lunch & Dinner Buffet

30 Guest Minimum Requirement

Back Home BBQ

Cesar or Garden Salad

Warm Rolls & Butter

Choice of 2 Entrees

Beef Brisket, BBQ Chicken or Sausage

Choice of 2 Sides

Baked Beans

Corn on the Cobb or Cut Green Beans

Cole Slaw or Potato Salad

Mashed Potatoes

Taste of Italy

Caesar or Garden Salad

Garlic Bread

Grilled Vegetables

Choice of 2 Entrees

Spaghetti & Meatballs

Chicken Alfredo

Cheese Ravioli with Choice of Sauce

Chicken Parmesan



South of the Border

Chips and Salsa

Choice of 2 Entrees

Taquitos (Beef or Chicken)

Tacos (Ground Beef)

Fajitas (Beef or Chicken)

Choice of 2 Sides

Spanish Rice or Cilantro Lime Rice

Refried or Black Beans

Add On

Guacamole

Queso

Traditional Buffet

Caesar or Garden Salad

Burger or Tiger Dogs

Potato Chips

Cole Slaw or Potato Salad

Taste of the South

Garden or Cesar Salad

Warm Rolls & Butter

Choice of 2 Sides

Mashed Potatoes

Mac n Cheese

Dirty Rice

Southern Green Beans

Choice of 2 Entrees

Fried Chicken Breast with Gravy

Chicken Fried Steak

Jambalaya

Cajun Pasta with Chicken

Add Seasonal Fruit to Any Buffet Package

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Food Station

20 Guest Minimum Requirement

Baked Potato Bar

Warm Rolls & Butter

Seasonal Vegetables

Freshly Baked Potatoes

Choice of 7 toppings

Bacon, Ham, Chili, Sour Cream,

Cheese, Onions, Chives, Sautéed

Mushrooms, Green Onions, Broccoli,

Corn, Guacamole, Jalapenos

Mac n Cheese Bar

Warm Rolls & Butter

Seasonal Vegetables

Baked Mac n Cheese

Choice of 7 Toppings

Bacon, Ham, Pulled Pork, Bread Crumbs,

Cheese, Onions, Chives, Tomatoes, Corn,

Jalapenos, BBQ Sauce, Ranch, Buffalo Sauce

Taco Bar

Tex-Mex Shredded Salad with Red
Onions, Tomatoes, Cucumbers, & Black

Olives Tossed in Cilantro Dressing

Choice of Shredded Chicken

or Ground Seasoned Beef

Spanish Rice

Refried Beans

Flour or Corn Tortillas

Shredded Cheese, Pico, Guacamole,

Sour Cream, & Onions

A La Carte Kids Plate

Fresh Fruit Cup or French Fries

Option of 1 of 3 Entree's

Chicken Tenders, Mac n Cheese or Hot Dogs



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Bar Packages

All Bars Will Have A \$150+
Bartender & Set Up Fee Applied

By the Glass

House Wines
Domestic Beers
House Cocktails
Call Cocktails
Premium Cocktails
Soft Drink

By the Bottle

Claro Chardonnay
Beringer Moscato
Claro Cabernet
Andre Brute

HOST BY THE HOUR

SOFT | VARIETY OF SODAS, JUICES & MOCKTAILS

STANDARD | VARIETY OF DOMESTIC BEERS & HOUSE WINE

HOUSE | CALYPSO RUM, AMSTERDAM GIN, TORADA TEQUILA, 360

VODKA, HENDERSON WHISKEY

CALL | CAPTAIN MORGAN RUM, BOMBAY GIN, EL JIMADOR TEQUILA,

TITOS VODKA, JACK DANIELS WHISKEY

PREMIUM | BACARDI RUM, TANQUERAY GIN, PATRON TEQUILA,

GREY GOOSE VODKA, CROWN WHISKEY

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Dessert Bar

Choose up to 3 items to build the perfect dessert bar.

Life is Sweet

Apple Crumble, Assorted Cookies,
Chocolate Fudge Brownies, Lemon Bars

Sweet Tooth

Assorted Mini Cheesecakes, Assorted Macrons,
Tuxedo Bombe, Assorted Petite Fours

Scoop-Tacular

Ice Cream Bar with Choice of 7 Toppings

Sprinkles, Nuts, Marshmallows, Cereal, Brownie, Cookie,
Caramel Bits, Assorted Candy, Crushed Oreo, Assorted Fruit,
Coconut, Chocolate Chips, Marshmallow Fluff, Cookie
Dough Bits, Cherries, Hot Fudge, Strawberry Sauce,
Chocolate Syrup, Magic Shell (Chocolate or Reese's),
Caramel Sauce, Whipped Cream

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General Information & Contracting

Deposits & Policies

A signed contract and non-refundable deposit, which is applied to your invoice total, is required to reserve your event date. The amount of the deposit is equal to at least 25% of the food & beverage minimum expenditure. An additional deposit of 50% will also be due 6 months prior to your event date. The remaining final balance will be due fourteen (14) days prior to your event date along with a confirmed guest count. The attendance figure you provide by that date will not be subject to reduction, Personal checks cannot be accepted as final payment or if your event is within thirty (30) days.

Pricing, Service Charge & Tax

Prices are subject at a 20% Club service charge and Sales Tax at the current rate at the time of your event, this includes all food & beverage and rental items. Service Charge is not considered gratuity for the staff. If you would like to add gratuity, please speak with the Event Director. Menu prices cannot be guaranteed until 90 days prior to your event. Prices and packages are subject to change without notice. Country View Golf Club reserves the right to host multiple events on any given day.

Minimums

All events are required to meet our minimum food and beverage expenditure, even if the number of guests attending is less than the final figure you supplied to us. These prices vary on seasonality and days of the week. Room minimums do not include service charge, sales tax, or any extra rental items.

Food & Beverage

All food and beverage must be provided by the club. Enclosed is a list of possible menu selections. The listed menu items are by no means the limit of what our Executive Chef can create for your event. We also can accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. Vendor meals must be included in your guest count. We will need your guaranteed number of guests 10 days prior to your event, your final number can be reduced but you will be charged for guaranteed number of attendees.

All displayed food items can be made available for up to two (2) hours during your event. After this time, the food must be pulled and disposed of for health safety. All food produced at Country View Golf Course must be consumed on property and cannot be sent home.

Outside alcohol is not permitted. If alcohol, including but not limited to liquor, beer, wine, champagne, is brought onto the premises, it will be confiscated and a fee of \$500 may be applied to your final invoice.

Vendors

Country View Golf Club does require that all vendors be licensed and insured (unless approved by CVGC management). Please verify with all of your vendors that meet these requirements. Proof of insurance may be required if they are not on our preferred vendor list. We do not allow outside linen, chair covers, chair rentals or food or beverage to be brought in, unless approved. Vendors are guaranteed admittance to set up one (1) hour prior to the start of your event.

Decorations

We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Private Events Office. All signs and decorations must be of professional quality. Glitter, confetti, rice, birdseed, and sparklers are not permitted. No open flames are permitted unless the candle is floating in an enclosed glass vase. The client must take all decorations and client property brought to the venue away at the conclusion of the event. Country View Golf Club will not store any left items and is not responsible for items left at the venue.

Rentals

Private Event rentals must go through Country View Golf Club's Event Office. In the case that CVGC makes the allowance for an outside company to source goods through the venue, CVGC reserves the right to obtain proper licensing. All rentals must be of professional quality and must receive prior approval from the Private Events Office.

Liability

CVGC is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guests located on the venue property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the venue, including those involving the use of any independent contractor arranged by the host or their representative.