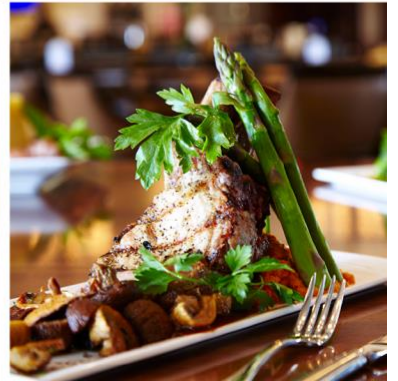




HEARTHSTONE COUNTRY CLUB

BANQUET MENU



Thank You

Thank you for considering Hearthstone Country Club for your event venue. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you.

Hearthstone Country Club provides the ideal spot for hosting your event. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 160 guests, as well as a variety of amenities to make your event complete. Our location inspires a grand occasion and creates memories to treasure for a lifetime! Our beautiful golf course surroundings combined with our outstanding service and staff will ensure that your reception will be exceptional. Our professional team will assist with the planning and execution of your personal event. Our culinary team will provide a unique flair on all cuisine. Promising more than you expect and everything your special event deserves; Hearthstone Country Club offers an unparalleled combination of quality and value.

From breathtaking views to fantastic cuisine, our experienced service staff and certified event planner stand ready to give you all the information you need to design a special event that's sure to please every time. Our staff creates magic moments for you and your guests by placing emphasis on fine food and impeccable creativity and service.

Enclosed you will find more information about Hearthstone Country Club's pricing, amenities, capabilities and more. Feel free to contact our Private Event professionals at 281-463-2201 extension 5236 with any questions you may have. We are happy to help! -Sarah Brasure-Cooley

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7615 Ameswood Road | Houston, TX 77095
281-463-2201 extension 5236
www.clubcorp.com/clubs/hearthstone/weddings-events/private-events

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Amenities

Each and every event hosted at Hearthstone Country Club receives personalized service and outstanding food and beverages, along with a number of services and complimentary amenities, including:

- Setup and breakdown of the event space
- On-site Banquet Manager and/or Private Event Director
- Setup and vendor access at least 2 hours prior to event
- Table cloths in white, black, or ivory
- Round mirror with hurricane vase and candle for tabletop decoration
- Standard banquet chairs and tables
- Plate-ware, glassware and silverware
- Stunning photography sites for bridal portraits on our lush golf course
- Complimentary menu tasting
- Cake cutting and service
- Complimentary on-site parking
- Use of our ladies and men's locker rooms



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Testimonials

"I would just like to thank you and your staff for all your help throughout the whole process and especially on my wedding day. Everything came out so wonderfully."

Thank you,

Amanda and Carlos / Bride & Groom

"The gala was absolutely wonderful! We could not have been more pleased with everything. The set-up, the staff, the food, the accommodations – just great! We had such a good time! And we were so happy that the gala turned out to be such a huge success. We always like to commend those for a job well done!!"

Chalita, Annual Gala

"What can I say, other than thank you. Taylor's wedding was perfect. You and the staff at the Country Club were superb and the food was awesome. On a scale of stars 1 to 5 I would have to give you 10 STARS. I spent a lot of money, which might not be a lot to others, and I am pleased to say that it was money well spent. If I had to do it over again I wouldn't change a thing. Taylor's day was awesome and it couldn't have been accomplished without you. My nerves were at wits end, even if no one noticed, and your caring personal professional personality reassured me that everything was ok and not to worry. You were so right."

Randy, Father of the Bride

"I just wanted to send a quick little note letting you know how much we all enjoyed the party on Saturday night. Your staff did a truly outstanding job, the bar was a perfect place to mingle. The staff helped so much and were very accommodating when I needed to move times around. It all just seemed to fall into place better than I could have ever imagined. From the feedback I've gotten so far, I believe we have found our new spot to do our annual Christmas parties. So far, we haven't been able to settle on a place; but with the level of service and attention to detail we received from you and your staff, I'm sure I'll be calling you again for our next party. Thank you so much for all your help, planning, decorating, keeping on me about getting numbers, etc. I look forward to working with you again!"

Nicole, Company Holiday Party



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Breakfast

PLATED MEALS

All plated breakfasts are served with seasonal fruit cup and fresh baked pastry basket.
Coffee & tea service included

All American | 18

Scrambled Eggs, two strips of crispy bacon, two sausage patties, and country fried potatoes.

Toast of the Town | 14

French Toast, Maple Syrup, Sugar Dust and Crispy Bacon

Saint Benedict | 17

Two Poached Eggs, Shaved Canadian Bacon, Toasted English Muffin, Citrus Hollandaise, Country Fried Potatoes

Right Start | 9

Greek yogurt, Seasonal Berry Compote and Toasted Granola with Assorted Toppings.

Steak & Eggs | 18

Two Farm Fresh Eggs, 6oz Pan Seared Beef Sirloin, Country Fried Potatoes and Wilted Spinach.

Sunrise Sandwich | 18

Flaky Buttered Croissant filled with Scrambled Eggs, Grilled Ham and Swiss Cheese Served with Country Fried Potatoes.

BUFFET

Minimum of twenty-four guests required

CONTINENTAL BREAKFAST

| 12

Selection of Seasonal Fresh Fruit & Berries
Fresh Bakery Selection: House Baked Muffins and Croissants
Berry Jam and Butter
Coffee & Hot Tea Service

| 18

Selection of Seasonal Fresh Fruit & Berries
Fresh Bakery Selection: House Baked Muffins, Assorted Fruit
Pastries, Croissants and Toasted Bagels
Whipped Butter, Cream Cheese, Berry Jam,
Trio of Cheese Scrambled Eggs
Crispy Bacon, Apple Chicken Sausage
Coffee, Hot Tea and Juice Service

CONTINENTAL BREAKFAST ENHANCEMENTS

Assorted Greek Yogurts - Granola Crunch | 3

Assorted Bagels- Cream Cheese | 3

Oatmeal Station with Toppings | 3

Smoked Salmon & Bagels | 8

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Breakfast

CHEF'S TABLE

Minimum of twenty-four guests required
Coffee & tea service included

BUILD YOUR OWN AMERICAN | 23

Selection of Seasonal Fresh Fruit & Berries
Assorted Fruit Yogurts & Granola Crunch
Fresh Bakery Selection

Choose one item per category.

Farm Fresh Eggs

Trio of Cheese Scrambled / Egg White & Veggie Frittata / Ham & Cheese Quiche / Chilaquiles / Assorted Breakfast Tacos (Bacon, Sausage, Potato)

Meats

Applewood Bacon / Apple Chicken Sausage / Ham Steak

Potatoes

Country Fried Potatoes with Peppers & Onions / Hash browns / BBQ Spiced Red Skins

Package includes coffee and hot tea service.

BREAKFAST ENHANCEMENTS STATIONS

Omelets Made to Order | 12

Farm Fresh Eggs / Applewood Bacon / Country Ham / Trio of Cheese / Tomato / Mushrooms / Onion / Bell Pepper / Spinach / Jalapenos

Griddle Bar | 12

Buttermilk & Whole Wheat Pancakes / Belgian Waffles
Warm Maple / Toasted Pecan / Blueberry Syrups
Vanilla Cream / Shaved Chocolate / Fresh Berries / Local Jam

French Toast Bar | 10

Warm Maple / Toasted Pecan / Blueberry Syrups
Vanilla Cream / Shaved Chocolate / Fresh Berries / Local Jam

Breakfast Tacos | 12

Farm Fresh Scrambled Eggs / Crispy Bacon / Sausage / Ham / Sautéed Mushrooms / Crispy Potatoes / Jalapenos / Black Beans / Pico de Gallo / Trio of Cheese / Salsa



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Breakfast *Cont.*

BRUNCH CHEF'S TABLE | 29

Minimum of thirty-five guests required

Coffee & tea service included

Seasonal Fresh Fruit

With Yogurt

Classic Cobb Salad

Seasonal Greens, Boiled Egg, Avocado, Blue Cheese, Bacon, Grilled Chicken, Tomato

Wine Country Salad

Mixed Greens, Crispy Wontons, Candied Walnuts, Goat Cheese, Roasted Grapes

Local & Imported Cheeses

Toasted Lavosh, Seasonal Berries

Scrambled Farm Fresh Eggs

Applewood Bacon & Sausage

Mini Bagels & Smoked Salmon

Mushroom Rice

Roasted Cauliflower & Broccoli- Garlic Butter Sauce

Boneless Country Spiral Ham- Buttermilk Biscuits, Local Honey, Sweet Chili & Brown Sugar Glaze

Assorted Miniature Pastries (Served Family Style)

Artisan Bread Basket

*Attendant Fee Required



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Plated lunch - Lite

TWO SELECTION | 16

Select One Soup, One Sandwich or Salad & One Side

THREE SELECTION | 19

Select One Soup, One Sandwich or Salad, One Side & One Dessert

FOUR SELECTIONS | 22

Select One Soup, One Salad, One Sandwich, One Side & One Dessert

Coffee & tea service included

SOUPS

Smoked Chicken Tortilla- Queso Fresco & Crispy Tortilla Strips

Roasted Poblano Cream Soup – Crispy Wonton Strips

Tomato Basil- Fresh Mozzarella & Herb Croutons

Chicken & Sausage Gumbo- Crispy Okra and White Rice

SALADS

Blackened Salmon- Baby Spinach, Mandarin Orange, Toasted Almonds, Tomato, Crispy Onion

Classic Cobb- Seasonal Greens, Boiled Egg, Avocado, Blue Cheese, Bacon, Grilled Chicken

Wine Country- Mixed Greens, Crispy Wontons, Candied Walnuts, Herb Chicken, Brie Cheese, Grapes

Filet & Wedge- Crisp Iceberg, Bacon, Blue Cheese, Beef Tenderloin, Tomato, Crispy Onion

Buttermilk Fried Chicken- Seasonal Greens, Black Beans, Jack Cheese, Crispy Tortillas, Avocado, Tomato



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Plated lunch - Lite

SANDWICHES

Grilled Heirloom Tomato & Mozzarella- Arugula, Basil Butter, Ciabatta Bread

The Hearthstone Club- Double Decker of Smoked Turkey, Bacon, Lettuce, Tomato, and American Cheese on White Toast.

Southwest Jack Chicken- Jalapeño Ranch Spread, Jalapeno Jack, Fire Grilled Chicken

Chicken Salad Croissant- Vine Ripened Tomato, Seasonal Greens, Local Honey Aioli

Smoked Turkey & Boursin Wrap- Avocado, Roasted Pepper, Tomato, Alfalfa

CHOOSE ONE SIDE

Club-Made Chips / French Fries / Crispy Onions / Country Slaw / Vegetable Crudités

Fruit Salad / Roasted Corn Salad / Grilled Vegetables

DESSERTS

Double Chocolate Brownies

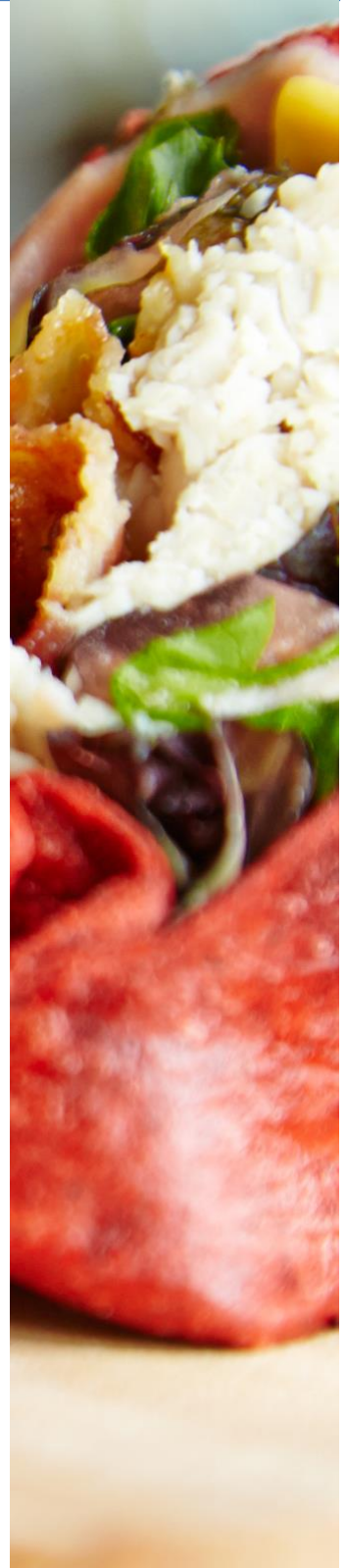
Fresh Baked Cookies

Bread Pudding

Assorted Cheesecake Bites

Assorted Fruit Tartlets

*Note: All lite lunch meals include half portions of salads or sandwiches



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Plated Lunch

TWO COURSE LUNCH | 26

Select One Soup or Side Salad & One Entrée

THREE COURSE LUNCH | 30

Select One Soup or Side Salad, One Entrée & One Dessert

Coffee & tea service included

SOUPS

Smoked Chicken Tortilla- Queso Fresco & Crispy Tortilla Strips

Roasted Poblano Cream- Crispy Wonton Strips

Tomato Basil- Fresh Mozzarella & Herb Croutons

Chicken & Sausage Gumbo- Crispy Okra and White Rice

SIDE SALADS

Hearthstone Green- Seasonal Greens, Spiced Pecans, Sun-Dried Cranberry, Feta Cheese, Honey Balsamic

Chopped Caesar- Crisp Romaine, Garlic Croutons, Parmesan Dressing

Seasonal Greens- Sun-dried Cranberry, Grape Tomatoes, White Balsamic

Strawberry & Toasted Almond- Seasonal Greens, Red Wine Vinaigrette

Stacked Tomato & Mozzarella- Basil Oil, Balsamic Reduction, Micro Greens



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Plated Lunch

ENTRÉE

All Entrées are served with artisan bread basket and Chef's choice of seasonal accompaniment. Prices include One Soup or One Side Salad with Entrée

ENTRÉE SALADS

Blackened Salmon- Baby Spinach, Mandarin Orange, Toasted Almonds, Tomato, Crispy Onion

Classic Cobb- Seasonal Greens, Boiled Egg, Avocado, Blue Cheese, Bacon, Grilled Chicken

Filet & Wedge- Crisp Iceberg, Bacon, Blue Cheese, Beef Tenderloin, Tomato, Crispy Onion

Sunburst Salad- Baby Greens, Seasonal Berries, Mandarin Orange, Tomato, Candied Pecans, Blue Cheese

Asian Chicken- Napa Cabbage, Pulled Chicken, Bean Sprouts, Macadamia Nuts, Sesame, Mandarin Orange

BY AIR

Jack Daniel's® Chicken Breast- Bourbon Reduction, Wild Mushrooms, Garlic Mash Potatoes

Spinach & Fetta Stuffed Chicken- Fingerling Potatoes, Citrus Pan Jus, Grilled Asparagus

Linguini- Roasted Chicken, Pesto Cream, Sun-Dried Tomato

BY LAND

Applewood Smoked Pork Tenderloin- Sweet Potato Mash, Swiss chard, Pomegranate Reduction

Flat Iron Steak Chimichurri- Roasted Fingerling Potatoes, Haricot Verts

Fire Grilled Bistro Beef Tenderloin- Roasted Veggies, Sour Cream Whipped Potatoes, Roasted Shallot Bordelaise



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Plated Lunch cont.

BY SEA

Roasted Salmon Fillet- Cabernet Risotto, Asparagus, Lemon Butter Sauce

Creole Shrimp & Grits- Peppers and Onions, Creole Sauce

Grilled Mahi Mahi- Lemon Beurre Blanc

BY EARTH

Roasted Eggplant Stack- Fresh Mozzarella, Quinoa, Roasted Tomato

Marinated Portobello- Wilted Spinach, Lintel Vinaigrette

DESSERTS | 3

Vanilla Bean Crème Brulee

Keylime Pie

German Chocolate Mousse

Seasonal Berries with Romanoff Sauce

Caramel Apple Tart

Chocolate Ganache Cake

NY Style Cheesecake



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Plated Dinner

TWO COURSE DINNER / 31

Select One Soup or Salad & One Entrée

THREE COURSE DINNER / 37

Select One Soup or Salad, One Entrée & One Dessert

Coffee & tea service included

SOUPS

Smoked Chicken Tortilla- Queso Fresco & Crispy Tortilla Strips

Roasted Poblano Cream- Crispy Wonton Strips

Tomato Basil- Fresh Mozzarella & Herb Croutons

Chicken & Sausage Gumbo- Crispy Okra and White Rice

SALADS

Hearthstone Green- Seasonal Greens, Spiced Pecans, Sun-Dried Cranberry, Feta Cheese, Honey Balsamic

Chopped Caesar- Crisp Romaine, Garlic Croutons, Parmesan Dressing

Seasonal Greens- Sun-dried Cranberry, Grape Tomatoes, White Balsamic

Strawberry & Toasted Almond- Seasonal Greens, Red Wine Vinaigrette



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Plated Dinner cont.

ENTRÉE

BY AIR

Cognac & Wild Mushroom Chicken - Penne Pasta, Garlic Mashed Potatoes, Parmesan, Light Herb Cream

Honey Mustard Chicken Breast - Boursin Potato Puree, Citrus Vinaigrette, Herb Salad

Spinach & Fetta Stuffed Chicken - Parmesan Risotto, Grilled Asparagus, Madeira Demi-Glace

Linguini - Fire Grilled Chicken, Pesto Cream, Roasted Beets, Sun-Dried Tomato

BY LAND

Roasted Apple & Fennel Stuffed Pork Chop - Cheddar Mash, Grilled Squash, Orange Infused Demi-Glace

Garlic & Herb Beef Tenderloin - Wild Mushroom Mashed Potatoes, Caramelized Brussel Sprouts, Masala Reduction

Pecan Crusted Rack of Lamb - Risotto Cake, Grilled Asparagus, Mint Pesto Demi

Fire Grilled Petite Filet – Roasted Fingerling Potatoes, Romesco Demi-Glace



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Plated Dinner cont.

BY SEA

Almond Crusted Salmon - Roasted Vegetable Pilaf, Citrus Lobster Fumet

Fire Grilled Shrimp & Crab Cake - Creamy Caper Butter Sauce, Feta Cheese, Micro Greens

Char-Grilled Mahi Mahi – Wild Mushroom Risotto, Julienne Vegetables, Citrus Butter

DUO PLATES

Fire Grilled Beef Tenderloin & Grilled Shrimp - Crispy Onions, Red Wine Demi-Glace

Herb Roasted Chicken Breast & Red Snapper - Citrus Pearl Onion Sauce, Roasted Asparagus

BY EARTH

Grilled Sliced Tofu – Julienne Vegetables and Broccoli Slaw, Sweet Chili Vinaigrette

Roasted Eggplant Stack - Fresh Mozzarella, Quinoa, Roasted Tomato

Mediterranean Penne Pasta - Wild Mushrooms, Toasted Pine Nuts, Crispy Onion

Marinated Portobello – Wilted Spinach, Lintel Vinaigrette

DESSERTS

Vanilla Bean Crème Brulee

German Chocolate Mousse

Caramel Apple Tart

NY Style Cheese Cake

Seasonal Berries with Romanoff Sauce

Chocolate Ganache Cake

Keylime Pie

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Lunch and Dinner Chef's Table

LUNCH CLUB TABLE | 35

Select One Soup, One Salads, Two Entrées, Two Sides & One Dessert

DINNER CLUB TABLE | 47

Select One Soup, One Salads, Three Entrées, Two Sides & Two Desserts

Minimum of thirty-five guests required
Coffee & tea service included

SOUPS

Smoked Chicken Tortilla- Queso Fresco & Crispy Tortilla Strips

Roasted Poblano Cream- Crispy Wonton Strips

Tomato Basil- Fresh Mozzarella & Herb Croutons

Chicken & Sausage Gumbo- Crispy Okra and White Rice

SALADS

Hearthstone Green- Seasonal Greens, Spiced Pecans, Sun-Dried Cranberry, Feta Cheese, Honey Balsamic

Chopped Caesar- Crisp Romaine, Garlic Croutons, Parmesan Dressing

Seasonal Greens- Sun-dried Cranberry, Grape Tomatoes, White Balsamic

Strawberry & Toasted Almond- Seasonal Greens, Red Wine Vinaigrette

Stacked Tomato & Mozzarella- Basil Oil, Balsamic Reduction, Micro Greens

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Lunch and Dinner Chef's Table cont.

ENTRÉE

BY AIR

Chicken Marsala- Creamy Mushroom Sauce, Crispy Polenta

Monterey Chicken- Sautéed Peppers and Onions, Melted Jack Cheese, Cilantro Lime Rice

Jack Daniel's® Chicken Breast- Bourbon Reduction, Wild Mushrooms

Spinach and Fetta Stuffed Chicken- Fingerling Potatoes, Citrus Pan Jus, Grilled Asparagus

Linguini- Roasted Free-Range Chicken, Pesto Cream, Sun-Dried Tomato

BY LAND

Crispy Asian Beef Tips- Vegetable Stir Fry, Hoisin

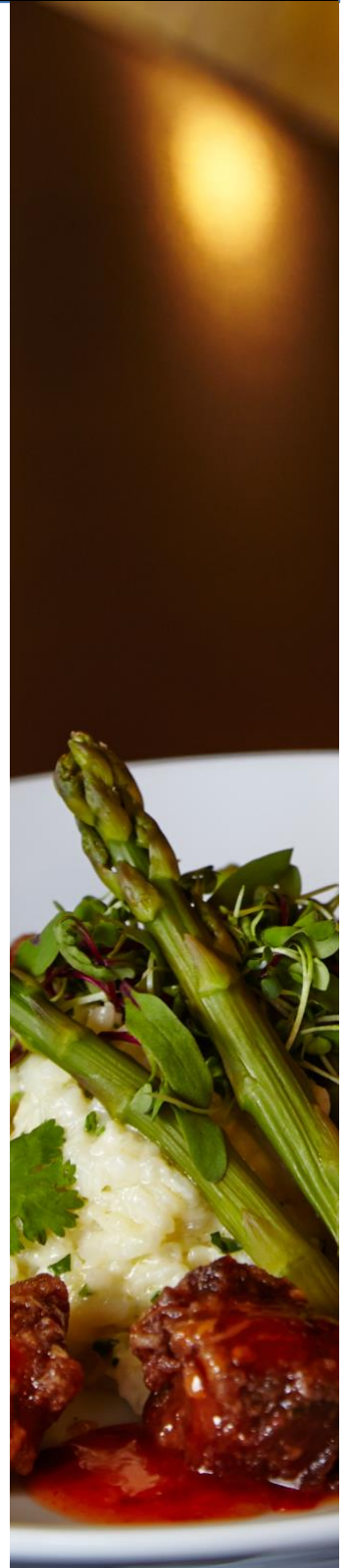
Braised Pork Roast- Roasted Apples, Garlic, Leeks, Cider Pan Gravy

House Smoked Beef Brisket- Gulf Shrimp Butter Sauce

Grilled Flank Steak- Chimichurri, Roasted Tear Drop Tomatoes

Roasted Pork Loin- Sweet Tomato Jam, Crispy Tabasco Onions

Grilled Skirt Steak- Fajita Style Roasted Peppers & Onions



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Lunch and Dinner Chef's Table cont.

BY SEA

Roasted BBQ Spiced Salmon- Creamy Black Bean Puree, Queso Fresco

Crab Stuffed Flounder- Basil Citrus Aioli, Roasted Artichoke Hearts

Almond Crusted Salmon- Ginger Butter Sauce, Crispy Sweet Potato

Char-Grilled Mahi Mahi – Wild Mushroom Risotto, Julienne Vegetables, Citrus Butter

BY EARTH

Roasted Eggplant Stack- Fresh Mozzarella, Quinoa, Roasted Tomato

Marinated Portobello – Wilted Spinach, Lintel Vinaigrette



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Lunch and Dinner Chef's Table cont.

SIDES

Three Cheese Mashed Potatoes

Au Gratin Potatoes

Quinoa Pilaf

Brussel Sprouts

Roasted Cauliflower

Pan Roasted Mushrooms

Ginger Lime Basmati Rice

Crispy Fingerling Potatoes

Creamy Parmesan Risotto

Sweet Potato Mash

Fire Grilled Vegetable Medley

Stir Fried Green Beans

DESSERTS

Vanilla Bean Crème Brulee

German Chocolate Mousse

Caramel Apple Tart

NY Style Cheesecake

Keylime Pie

Seasonal Berries with Romanoff Sauce

Chocolate Ganache Cake



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Specialty Chef's Tables

Minimum of thirty-five guests required

TEXAS TAILGATE | 30

Frito Pie- Chili with beans, Fritos, Cheese, Sour Cream, Chives

Chopped BBQ Chicken Salad

Pasta Salad

Sour Cream Fingerling Potato Salad

House Smoked Brisket- Maple BBQ Sauce

Fire Grilled Country Sausage- Roasted Peppers & Onions

Cornmeal Fried Chicken Breast- Creamy Chorizo Pan Gravy

BBQ Spiced Rattlesnake Beans

Roasted Potato Wedges- Molasses Butter

Jalapeno Corn Bread & Honey Butter Rolls

Strawberry Short Cake Trifle & Triple Chocolate Brownies

SOUTH OF THE BORDER | 27

Chicken Tortilla Soup- Jalapeno Jack Cheese & Crispy Tortilla Strips

Chili Spiced Crispy Tortilla Chips & House-Made Salsa

Roasted Corn & Black Bean Salad

Smoked Brisket Enchiladas- White Queso Sauce, Roasted Jalapenos

Beef and Chicken Fajitas

Green Chili Pico Rice

Stewed Black Beans & Chorizo

Cinnamon Churros- Warm Brown Sugar Sauce

Peach Cobbler- Vanilla Bean Ice Cream



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Specialty Chef's Tables cont.

Minimum of thirty-four guests required

MEDITERRANEAN | 32

Tomato Basil Soup- Garlic Croutons

Couscous Salad- Roasted Squash & Olive Vinaigrette

Nicoise Salad- Mesclun Greens, Olive Oil Poached Tuna, Tomato, Cucumber, Boiled Egg, Feta Cheese, Oregano Vinaigrette

Antipasti Platter- Fresh Mozzarella, Kalamata Olives, Marinated Artichokes

Grilled Chicken and Veggie Skewers- Rosemary Butter Sauce

Creamy Parmesan Risotto- Red Wine Mushrooms

Ratatouille

Rosemary Focaccia Bread- Feta Butter

Tiramisu- Cocoa Dust

Vanilla Bean Panna Cotta- Black Pepper Strawberries

STEAK & CHAMPAGNE | 51

Spinach Salad- Tear Drop Tomatoes, Grilled Mushrooms, Bacon Vinaigrette

The "Wedge"- Iceberg Lettuce, Bacon, Tomato, Blue Cheese

Poached Shrimp Cocktail- Grilled Lemon

Pan Seared Mahi Mahi- Sweet Potato Frites, Roasted Asparagus, Ginger Butter Sauce

Horseradish & Black Pepper Crusted Prime Rib- Natural Pan Jus

Jack Daniel's® Chicken Breast- Bourbon Reduction, Wild Mushrooms

Roasted Asparagus- Garlic Butter

Crispy Fingerling Potatoes- Applewood Bacon, Chive Sour Cream

Artisan Bread Basket- Herb Olive Oil

Chocolate Mousse

Champagne Toast with Dessert

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Mix & Mingle

Priced per piece

COLD HORS D'OEUVRES / 3.25

Club-Made Potato Pancake- Smoked Salmon & Creole Aioli
Chef's Choice Deviled Eggs (2pc) – Chipotle, Pork Belly, Caviar, Bacon Cheddar
Smoked Salmon Crostini- Garlic Cream Cheese & Preserved Lemon
Ahi Tuna "Poke" Wonton Chip
Antipasto Skewer- Balsamic Reduction
Blackened Shrimp- Mango Chutney
Seared Beef Tenderloin- Garlic Butter Crostini & Onion Jam
Southwest Tortilla Pinwheel- Fajita Steak & Smoked Cheddar
Classic Shrimp Cocktail Shooter- Tortilla Stick
BLT Wrap- Applewood Bacon, Sun-Dried Tomato Aioli & Grilled Romaine

HOT HORS D'OEUVRES / 3.25

Coconut Crusted Chicken Tender- Sweet Chili Sauce
Wild Mushroom & Boursin Tart
Crostini – Ricotta, Pork, Peach Chutney
Creole Shrimp- Crispy Polenta Crouton
Mozzarella & Applewood Bacon Stuffed Mushroom
Crispy Beef Empanada- Salsa Verde
Crispy Meatball Lollipop- Tomato Vodka Sauce
Mini Crab Cake- Key Lime Aioli
Beef Chimichurri Skewer
Crispy Vegetable Spring Roll- Thai Dipping Sauce
Crispy Bang Bang Shrimp
Spanakopita
Beef Satay- Peanut Butter Dipping Sauce
Mini Angus Burger Sliders- Caramelized Onion & Bacon Jam
Almond Crusted Chicken Skewer- Local Honey Aioli
Crispy Chicken Flautas- Smashed Avocado Dipping Sauce



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Mix & Mingle cont.

Priced per person

MARKET STANDS

Minimum of twenty-five guests required

Antipasti | 6

Italian Charcuterie, Local Cheeses, Grilled Vegetables, Olives, Onion Jam, Lavosh, Artisan Breads

Artisan Cheese Display | 5

Local and Imported Cheeses, Seasonal Fruit, Sugar Spiked Grapes, Lavosh, Toasted Bagels, Artisan Breads

Crudités & Dips | 5

Assorted Local Seasonal Vegetables, Olive Oil Hummus, Maytag Bleu Cheese Cream, Roasted Onion Sour Cream, Smokey Bacon Ranch, Toasted Lavosh

Mediterranean | 8

Basil Pesto Hummus, Grilled Pita, Toasted Pine Nuts, Classic Spanakopita, Yogurt-Cucumber Dip, Olive Assortment, Roasted Garlic, Bocconcini Mozzarella, Lavosh

“Handhelds” Mini Shooter Assortment | 10

Avocado & Lobster Bloody Mary, Creamy Basil Pesto Crudité, Grilled Shrimp Cocktail, Red Curry Chicken Satay

Raw Bar | 15

Poached Shrimp Cocktail, Crab Claws, Oysters on the Half Shell, Scallop Ceviche, Grilled Lemons, Cajun Remoulade and Cabernet Mignonette

True Sushi | 13

Spicy Tuna, Salmon Sashimi, Wasabi Shrimp, California and Vegetable Rolls, Cucumber Salad, Sweet Soy, Wasabi, Pickled Ginger

Pasta Bar | 10

Classic Linguini Carbonara, Cheese Ravioli & Sausage Ragout, Penne Ala Pesto, Grissini Bread Sticks, Parmesan Cheese, Herb Oil, Cracked Black Pepper, Red Pepper Flakes, Garlic Oil

Mac & Cheese | 9

Classic Mac & Cheese, Penne with Grilled Steak & Bleu Cheese Cream, Rigatoni with Lobster Parmesan Cream, Garlic Bread Sticks, Parmesan Cheese, Herb Oil, Cracked Black Pepper, Red Pepper Flakes, Garlic Oil

Tex-Mex | 9

Smoky Bacon Queso, Steak Fajita Quesadilla, Crispy Chicken Flautas, Smashed Avocado Dipping Sauce, Club-Made Salsa, Chili Spiced Sour Cream, Tri Colored Tortilla Chips

Hearthstone Sliders | 9

Pulled Pork & Country Slaw, Kobe Burger & Bacon Onion Jam, Blackened Chicken & Chunky Avocado Aioli, Sweet & Spicy Tot

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Mix & Mingle

BUTCHER'S BLOCK

*Attendant Fee required for \$75

Bacon & Pepper Crusted Prime Rib (Serves 25-30 Guests) | Market Price
Silver Dollar Rolls, Horseradish Cream, Pan Jus

Flame Grilled NY Strip Steak (Serves 25-30 Guests) | 125
Wild Mushroom Sauce, Mashed Potatoes, Silver Dollar Rolls

Fire Grilled Beef Tenderloin (Serves 20 Guests) | 160
Horseradish Cream, Silver Dollar Rolls, Grain Mustard, Red Wine Pan Jus

Boneless Spiral Country Ham (Serves 40 Guests) | 160
Buttermilk Biscuits, Local Honey, Sweet Chili & Brown Sugar Glaze

Garlic Salt Roasted Salmon (Serves 25-30 Guests) | 125
Lemon Dill Sour Cream, Caper Relish, Toasted Lavosh

Apple Cider Brined Pork Loin (Serves 25-30 Guests) | 100

Caramelized Apple Sauce, Port Wine Reduction, Buttermilk Biscuits



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Late Night Standouts

STATIONS - SAVORY & SWEET

Minimum of twenty-five guests required

Chicken and Waffles | 7

Fried Chicken and Buttermilk Waffles, Honey Butter, Spiced Maple Syrup

Funnel Fries | 5

Cone Cups with Funnel Cake "Fries" Dusted with Powdered Sugar and Maple Syrup

Hearthstone Sliders | 10

Pulled Pork & Country Slaw, Angus Burger & Bacon Onion Jam, Blackened Chicken & Chunky Avocado Aioli, Sweet & Spicy Tots

S'mores Bar | 7

White, Milk, Dark Chocolate, Assorted Marshmallows, Graham Crackers, Raspberry & Orange Jam

Chocolate Fountain (Minimum of 50 Guests Required) | 9

Strawberries, Seasonal Fresh Fruit, Marshmallows, Toasted Pound Cake, Rice Crispy Treats, Pretzels, Graham Crackers

Warm Cookies & Milk | 6

Cookies: Triple Chocolate, Macadamia & White Chocolate, Peanut Butter / Milks: Strawberry, Chocolate & Regular

Breakfast Taco | 7

Eggs, Bacon, Potatoes, Cheese



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From the Bar

LIQUOR

	WELL	PREMIUM	SUPER PREMIUM	ULTRA PREMIUM
Vodka	Conciere	Tito's ABSOLUT	Kettle One	Grey Goose
Gin	Conciere	Beefeater	Bombay Sapphire	Hendrick's
Bourbon	Conciere		Maker's Mark	Knob Creek
Whiskey	Conciere	Jack Daniel's®	Crown Royal	Crown Royal Reserve
Scotch	Cutty Sark	Cutty Sark	Johnnie Walker Red	Johnnie Walker Black
Single Malt				Glenlivet 12 Year Macallan 12 Year Glenfiddich 18 Year
Rum	Conciere, Malibu	Myers's Dark,		
Tequila	Conciere	Sauza Blue Reposado	Milagro Silver	Patron Silver

BEER

Domestic	Bud Light, Coors Light, Michelob Ultra, Miller Lite
Specialty & Import	Blue Moon, Corona Light, Sam Adams Boston Lager and Stela Artois, Dos XX, Canarchy Crafts
Draft	Miller Lite, Bud Light, Shiner Bock, Deep Ellum IPA

WINE

House Wine	La Terre – Chardonnay, Cabernet Sauvignon and White Zinfandel
2 nd & 3 rd Tier	Please see Service Director for 2 nd & 3 rd Tier Wine List
Champagne	J Roget Brut Sparkling (See Service Director for Upgrade and Pricing)

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From the Bar

Bar Packages may be purchased for your chosen length of time for all guests in attendance. Guests are charged per person regardless of the amount consumed. Guests until 21 years of age will be charged \$7 per person for unlimited non-alcoholic beverages.

OPEN BAR PACKAGES

Beer & Wine

Includes domestic & imported beers and house wines. May upgrade to 2nd or 3rd tier wines for an additional cost.

2 hours | \$18 3 hours | \$22 4 hours | \$26

Call Liquors, Beer & Wine

Includes call brand liquors, domestic & imported beers and house wines.

2 hours | \$24 3 hours | \$30 4 hours | \$36

Top Shelf Liquors, Beer & Wine

Includes top-shelf brand liquors, domestic & imported beers and 2nd tier wines.

2 hours | \$26 3 hours | \$34 4 hours | \$39

Premium Liquors, Beer & Wine

Includes premium brand liquors, domestic & imported beers and 2nd tier wines.

2 hours | \$28 3 hours | \$36 4 hours | \$40

OPEN CONSUMPTION BAR

Charged Per Beverage Consumed

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.

Priced Per Drink

Soda or Bottled Water | \$3
Domestic Beer | \$5
Imported Beer | \$6
House Wine or Champagne | \$7
Standard Liquor | \$8
Top Shelf Liquor | \$10
Premium Liquor | \$12



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From the Bar

A LA CARTE

Host may select kegs, bottles of wine or frozen drinks to be added to the master bill. 20% Service Charge and 8.25% Tax to Apply.

15.5 Gallon Kegs

Yields Approximately 125 Beers

Domestic Keg | 350

Imported Keg | 450

Wine & Champagne

Wine by the bottle

House | 26

(Serves Approx. 5 glasses)

2nd Tier | 30

(Serves approx. 5 glasses)

3rd Tier | 36

(Serves approx. 5 glasses)

Champagne by the bottle | 30

Champagne Toast | 4 (per person)

Frozen Drinks

Margarita, Strawberry Daiquiri, Pina Colada, Pink Lemonade, or Green Apple (One batch yields 60 drinks)

Alcoholic | 400

Non-Alcoholic | 180

Drink Tickets

Host purchases tickets, provided by Hearthstone Country Club, and host distributes up to four (4) drink tickets per person. Host will be charged on consumption rather than the number of tickets distributed. After the guests' tickets are used, a cash bar must be set up based on the cash bar guidelines.

Ticket Prices

7 per ticket good for well liquor, domestic or imported beer, and house wine

8 per ticket good for premium liquors, domestic or imported beer and 2nd tier wines

10 per ticket good for super premium liquors, domestic or imported beer and 3rd tier wine

CASH BAR

Guests are responsible for purchasing drinks. The host is responsible for a bartender fee at \$100 per bartender. Prices listed below INCLUDE 20% service charge and 8.25% tax.

Priced Per Drink

Domestic Beer | 5

Imported Beer | 6

House Wine or Champagne | 8

Call Liquor | 9

Top Shelf Liquor | 11

Premium Liquor | 13

Soda, Bottled Water or Gatorade | 4



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Terms and Conditions

FOOD & BEVERAGE

Hearthstone Country Club must provide all food & beverage. No outside food and beverages are allowed with the exception of wedding and specialty cakes. Due to health regulations, perishable leftovers may not be removed from the property.

MENUS

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive Chef is more than willing to tailor a menu to your specifications. Full banquet menus are available upon request.

GUARANTEES

Your guaranteed number of guests is due to the Private Event department seven (7) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and minimum deposit is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required 60 and 7 days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits payable by credit card, check or cash. Please note, a credit card is required to be kept on file for incidentals.

TAXES AND GRATUITY

All food and beverage is subject to a Club service charge at a rate of 20%. The host is also responsible for the payment of sales tax at a rate of 8%, Alcoholic beverages are subject to an 8.25% tax. If your group is tax-exempt, a certificate complete with tax-exempt number must be provided at the time of booking.

LIABILITY

Hearthstone Country Club is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required, and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

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FOOD AND BEVERAGE MINIMUMS

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in food and beverage, prior to service charge and tax, in order to secure a private space at the Club. If the minimum is not met, the difference may be charged as a room rental. For example, if the minimum is \$5,000 and you have 100 guests in attendance, you have a minimum of \$50 per person to spend in your menu and bar selections.

FACILITY FEES (NON-MEMBERS)

Non-Members are welcome to host events at the Club; however, a facility fee will apply in order to access the Club. Hearthstone Country Club Members in good standing with the Club are exempt. Facility fees ensure private access to Club amenities and private rooms.

SPECIALTY LINENS

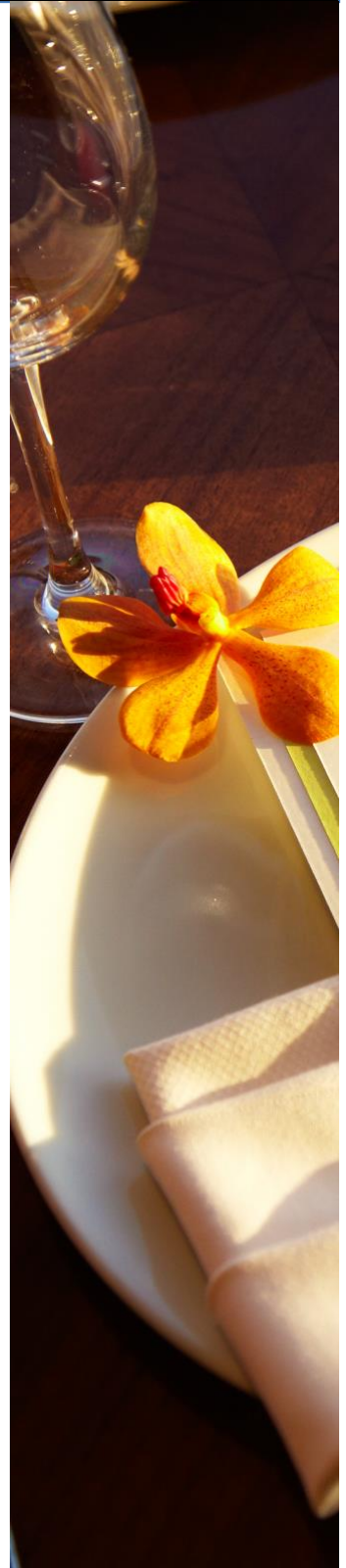
Dress up your room with floor length table linens, chair covers, chair sashes, and napkins or overlays. A wide variety of fabric and colored styles are available for your selection. Delivery and set up are included in price. Ask your Private Event Director for details and pricing.

CEREMONY GARDEN CHAIRS

Your choice of white garden chairs or chivari chairs available for outside or inside ceremony. Delivery and set up included in price. Ask your Private Event Director for details and pricing.

ADDITIONAL HOUR

Add an extra hour onto your reception for a 5-hour event.
\$500



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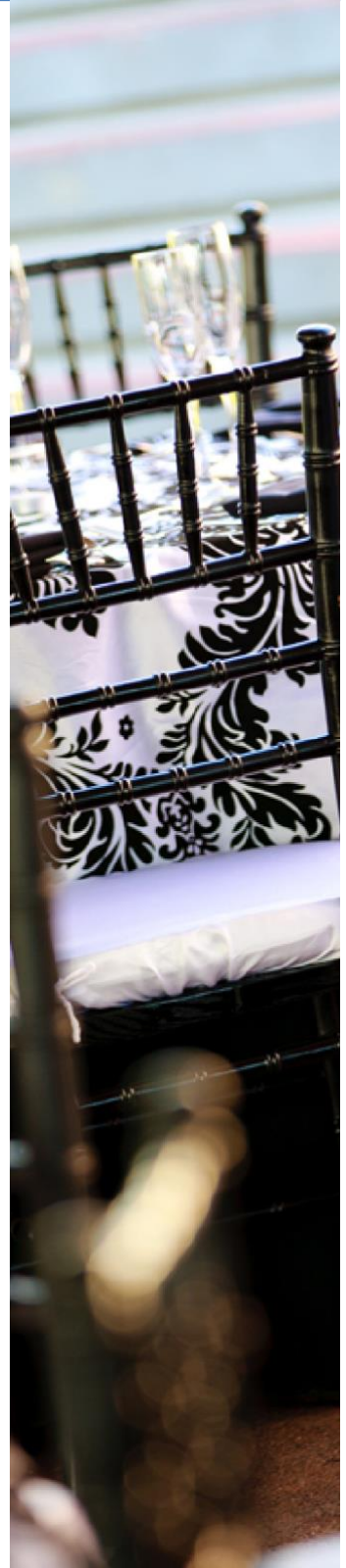
CANCELLATIONS

In the event of cancellation of the Event by the host for any reason, the non-refundable deposit and any partial payments will not be refunded. In addition, 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:

More than 90 days prior to the event – 50% of the estimated cost
90 days to 30 days prior to the event – 75% of the estimated cost
Less than 30 days prior to the event – 100% of the estimated cost

Given the Club's capacity for events and 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 event. The parties agree that prospectively calculating the damages that the Club would suffer as a result of the cancellation of the event would be exceptionally difficult or impossible. For this reason, the parties have agreed that the calculations set forth above are a reasonable forecast of just compensation in the event of the cancellation of the event. The amounts due for cancellation set forth herein are intended as liquidated damages and not as a penalty. Should the event be postponed by the Club due to an act of God, all payments received will be transferred to an agreed upon rescheduled date.

If a rescheduled date cannot be agreed upon, the nonrefundable deposit will be retained and any partial payments will be refunded. In any event, the Host shall be responsible for all the charges incurred before the event is postponed.



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