

Texas Star



Golf Course

&

Conference Centre

Wedding Information

On behalf of Texas Star we wish to congratulate you on your recent engagement! Whether you are planning an intimate gathering of friends or a grand celebration, Texas Star is dedicated to making your event memorable. With our centralized location, outstanding amenities and first class service, we set the standard in special events.

Texas Star Golf Course and Conference Centre
1400 Texas Star Parkway, Euless, Texas 76040
817-685-1849 817-685-7888
WWW.TexasStarGolf.com

Our Banquet Suites

Set amongst the stunning backdrop of our award winning golf course, each banquet suite provides breathtaking views of our 18th hole. The outdoor terrace for each suite provides the ideal surroundings to watch the Texas sunset. All four of our banquet suites are expandable to comfortably accommodate up to 325 guests. Please ask our Conference Manager for the most appropriate room configuration for your event.

San Jacinto Suite	27' x 42'	capacity up to 50
Brazos Suite	30' x 42'	capacity up to 50
Alamo Suite	34' x 42''	capacity up to 60
Tejas Suite	54' x 42''	capacity up to 150
The Grande Suite	145' x 42'	capacity up to 320

Our Pavilion

Overlooking our 18th hole, our Pavilion provides a scenic atmosphere perfect for weddings, receptions and banquets. With accommodations for up to 220 guests, we can design the perfect outdoor event for you.



Pricing

Room	Room Rental Price		Duration	Capacity
	Sun-Fri	Sat		
San Jacinto Suite	\$300	\$350	5 hours	50
Brazos Suite	\$300	\$350	5 hours	50
Alamo Suite	\$300	\$350	5 hours	60
Tejas Suite	\$600	\$750	5 hours	150
The Grande Suite	\$1200	\$1500	5 hours	325
Travis Room	\$150		4 hours	30
Trinity Room	\$50		2 hours	14
Treaty Room	\$50		2 hours	12
Garden Room	\$100		2 hours	40
Pavilion	\$500		4 hours	220

Wedding Room Charges include the Following:

*Five hours exclusive use of room
Complete set up of tables and chairs
Table linens and napkins in ivory color
Gift tables, cake tables, DJ tables,
registration tables
Dance floor*

*Centerpieces consisting of mirror, hurricane
globe with candle, 4 votive candles
Skirted buffet tables
Hosted cake service
Dressing Area
Hi Definition Projector with Drop Down
Screen*

Additional Rental Options

*Chair Covers
Organza Overlays
Satin Overlays*

Bar Packages

Beer and Wine Bar

2 Hours	\$14 per person
3 Hours	\$18 per person
4 Hours	\$22 per person
5 Hours	\$26 per person
<i>Bud Light, Coors Light, Miller Lite, Tecate, Shiner Bock Sutter Home Cabernet, Chardonnay, Merlot, White Zinfandel, Champagne Toast</i>	

Call Bar

2 Hours	\$18 per person
3 Hours	\$22 per person
4 Hours	\$26 per person
5 Hours	\$30 per person
<i>Bud Light, Coors Light, Miller Lite, Tecate, Shiner Bock Sutter Home Cabernet, Chardonnay, Merlot, White Zinfandel, Champagne Toast Smirnoff, Bacardi, Beefeater, Jose Cuervo, Jim Beam, Jack Daniels, J & B</i>	

Premium Bar

2 Hours	\$22 per person
3 Hours	\$26 per person
4 Hours	\$30 per person
5 Hours	\$34 per person
<i>Bud Light, Coors Light, Miller Lite, Tecate, Shiner Bock Sutter Home Cabernet, Chardonnay, Merlot, White Zinfandel, Champagne Toast Grey Goose, Crown Royal, Bacardi, Bombay Sapphire, Jose Cuervo 1800, Glenlivet</i>	

(No service charges will be applied to bar packages)

Bartender Service Fee of \$50 per hour

Hosted Bar and/or Cash Bar Prices

(Charged per Drink-Based on Consumption)

Well Brands	\$ 4.50	Champagne Punch	\$45.00 gal
Call Brands	\$ 5.50	Fruit Juices	\$ 1.50
Premium Brands	\$ 6.00	Bottled Water	\$ 3.00
Double Premium	\$ 7.25	Soft Drinks	\$ 1.75
House Wine (per bottle)	\$29.00	Non Alcoholic Fruit Punch	\$25.00 gal
House Champagne (per bottle)	\$22.00	Domestic Keg Beer	\$250.00
Domestic Beer	\$ 3.50		<i>(180-10oz glasses)</i>
Import Beer	\$ 4.00	Margarita Machine	\$150.00 setup \$ 3.75 per drink

Hosted bars must meet a \$300 minimum and are subjected to a 20% service fee.

Cash bars must meet a \$300 minimum and are subjected to a bartender fee of \$25 per hour.

(Prices for cash and hosted bars are subject to a 20% service charge and Non-Alcoholic Drinks are subject to 8.25% sales tax)

Recommended 1 bartender per 100 guests

No Underage Drinking Will Be Allowed

*All guests consuming alcohol **MUST** be at least 21 years old.*

Texas Star does not allow underage drinking, even in the presence of the minor's parents.

A valid I.D. must be presented when there is a question regarding a guest's legal age to consume alcohol.

Wedding Packages

Wedding Hors D'oeuvres Reception

*Domestic and Imported Cheeses with Gourmet Crackers
Fresh Seasonal Cascading Fruit Display
Vegetable Crudités with Assorted Dipping Sauces*

Champagne & Sparkling Cider Toast

Carving station with choice of ONE:

Roasted Prime Rib with Fresh Au Jus

Roasted New York Strip Loin

Smoked Turkey or Oven Roasted Turkey Breast

Oven Roasted Pork Loin

Served with assorted Petite Rolls and Condiments

Selection of Four (4), Six (6), or Eight (8) Hot or Cold Hors d'oeuvres (2 pieces per person)

Hot Hors D'oeuvres

Black Bean or Chicken Empanadas

Spinach and Artichoke Dip

Silver Dollar Crab Cakes

Spanakopita

Spinach & Feta Cheese in Puff Pastry

Vegetable Spring Rolls

*Beef & Chicken Satays
with Trio of Dipping Sauces*

*Beef and Chicken Taquitos
with Homemade Salsa*

Buffalo Chicken Wings

Beef Teriyaki Skewers

Chicken and Pineapple Skewers

Swedish Meatballs

*Fried Jalapeños
with Chipotle Ranch Dip*

*Chicken Tenderloins
with Barbeque Sauce*

Cold Hors D'oeuvres

Assorted Miniature Quiche

Chicken Salad Croissants

Assorted Stuffed Olives

Fresh Mozzarella & Tomato Crustini

*Marinated Asparagus
wrapped with Prosciutto Ham*

*Glazed Ham
on Sweet Potato Rolls*

*Sliced Turkey
on Jalapeno Cheddar Rolls*

*Black Bean Pate
with Salsa & Chips*

*Chicken or Tuna Salad
on Endive Spears*

Smoked Salmon Canapés

*Dungeon Crab Spread
on Gourmet Crackers*

Cocktail Shrimp (counts as two)

Asian Shrimp (counts as two)

Freshly Brewed Coffee and Tea

Four Hors D'oeuvres
\$29.95 per person

Six Hors D'oeuvres
\$31.95 per person

Eight Hors D'oeuvres
\$33.95 per person

Wedding Packages

Bronze

Hors d'oeuvres

*Vegetable Crudités
with Assorted Dipping Sauces*

*Domestic and Imported Cheeses
with Gourmet Crackers*

Fresh Seasonal Cascading Fruit Display

Salad

*Wild Spring Mix
with Raspberry Vinaigrette and Ranch Dressing*

OR

*Traditional Caesar Salad
with Homemade Garlic Croutons*

Entrée (Choose one)

Sautéed Asiago Chicken Chicken Marsala

Chicken Piccata

*Pecan Crusted Chicken
with an Orange Beurre Blanc Sauce*

*Herb crusted chicken
with tomato basil Beurre Blanc Sauce*

*Marinated Pork Tenderloin **

*Roasted Sirloin
with au jus or burgundy mushroom sauce **

Side Items

*Medley of Seasonal Vegetables **OR** Steamed
Green Bean Almandine*

*Buttered Mashed Potatoes
OR Medley of Roasted New Potatoes*

*Assorted Fresh Rolls and Butter
Freshly Brewed Coffee and Tea*

\$30.95 per person

Add Champagne Toast - \$2.00 per person

*Add Assorted Cold Canapés
(passed as guests arrive) \$1.00 per person*

Add Champagne (30 minutes unlimited - Passed as guests arrive) - \$1.00 per person

Add Fruit Punch (passed as guests arrive) - \$1.00 per person

** Buffet Only - add carver fee of \$50*

(All food subject to 20% gratuity and food subject to 8.25% sales tax)

Silver

Hors d'oeuvres

Fresh Seasonal Cascading Fruit Display

*Vegetable Crudités
with Assorted Dipping Sauces*

*Domestic and Imported Cheeses
with Gourmet Crackers*

Champagne & Sparkling Cider Toast

Salad

*Traditional Caesar Salad
with Homemade Garlic Croutons*

OR

*Wild Spring Mix with Raspberry Vinaigrette
and Ranch Dressing*

Entrée (Choose one)

Sautéed Asiago Chicken Chicken Marsala

Chicken Piccata

*Pecan Crusted Chicken
with an Orange Beurre Blanc Sauce*

*Herb crusted chicken
with tomato basil Beurre Blanc Sauce*

*Marinated Pork Tenderloin **

*Roasted Sirloin
with au jus or burgundy mushroom sauce*

*Roasted Prime Rib
with Au Jus **

*Pan Seared Salmon
with Pineapple Ginger Salsa*

*Grille Salmon
with Basil Cream Sauce Sautéed Shrimp Fettuccini*

Side Items

*Medley of Seasonal Vegetables **OR** Steamed
Green Bean Almandine*

*Buttered Mashed Potatoes **OR** Wild Rice **OR**
Medley of Roasted New Potatoes*

*Assorted Fresh Rolls and Butter
Freshly Brewed Coffee and Tea*

\$32.95 per person

Gold

Champagne

(Served at arrival, 45 minutes unlimited consumption)

Fruit Punch (passed as guests arrive)

Champagne & Sparkling Cider Toast

Hors d'oeuvres

Vegetable Crudités

with Assorted Dipping Sauces

Domestic and Imported Cheeses

with Gourmet Crackers

Fresh Seasonal Cascading Fruit Display

Salad

Wild Spring Mix

with Raspberry Vinaigrette and Ranch Dressing

OR

Traditional Caesar Salad

with Homemade Garlic Croutons

Entrée (Choose two)

Herb crusted chicken

with a tomato basil Beurre Blanc Sauce,

OR

Chicken Marsala,

OR

Pecan Crusted Chicken

with an Orange Beurre Blanc Sauce,

AND

Roasted Prime Rib with Fresh Au Jus

OR

Roasted New York Strip Loin

Side Items

Medley of Seasonal Vegetables **OR** Steamed

Green Bean Almandine

Buttered Mashed Potatoes **OR**

Wild Rice **OR** Roasted New Potatoes

Assorted Fresh Rolls and Butter

Freshly Brewed Coffee and Tea

\$34.95 per person

Add Assorted Cold Canapés (passed as guests arrive) \$1.00 per person

* Buffet Only - add carver fee of \$50

(All food subject to 20% gratuity and food subject to 8.25% sales tax)

Platinum

Champagne

(Served at arrival, 45 minutes unlimited consumption)

Fruit Punch (passed as guests arrive)

Assorted Cold Canapés

(Two pieces per person served as guests arrive)

Champagne & Sparkling Cider Toast

Hors d'oeuvres

Vegetable Crudités

with Assorted Dipping Sauces

Domestic and Imported Cheeses

with Gourmet Crackers

Fresh Seasonal Cascading Fruit Display

Spinach and Artichoke Dip

Salad

Wild Spring Mix

with Raspberry Vinaigrette and Ranch Dressing

OR

Traditional Caesar Salad

with Homemade Garlic Croutons

Entrée (Choose two)

Herb crusted chicken

with a tomato basil Beurre Blanc Sauce,

OR

Sautéed Asiago Chicken

with a Sundried Tomato Sauce

OR

Pecan Crusted Chicken

with an Orange Beurre Blanc Sauce,

AND

Roasted Prime Rib with Fresh Au Jus

OR

Roasted New York Strip Loin

(Carving Station Buffet Only)

OR

Pan Seared Salmon

with Pineapple Ginger Salsa

Side Items

Medley of Seasonal Vegetables **OR** Steamed

Green Bean Almandine

OR

Fettuccini Pasta Primavera

OR

Medley of Roasted New Potatoes **OR** Wild

Rice **OR** Buttered Mashed Potatoes

Assorted Fresh Rolls and Butter

Freshly Brewed Coffee and Tea

\$36.95 per person

DINNER MENUS

(All prices are per person)

Appetizers

Vegetable Crudités with Assorted Dipping Sauces
Assorted Domestic and Imported Cheeses with Gourmet Crackers
Fresh Seasonal Fruit Display Tomato Basil Bruschetta Spinach and Artichoke Dip
Spanikopita Spring Rolls Beef or Chicken Satays with Assorted Dipping Sauces

When added to dinner menu

Choose 2 \$5.95 Choose 3 \$7.95

Carving Stations

Ham / Turkey \$7.95 Pork Loin \$8.95 Roasted Beef \$9.95 Prime Rib \$10.95

Martini Mashed Potato Bar

Mashed Potatoes / Sour Cream / Bacon / Chives / Cheese
\$5.95

Pasta Station

Served with Assorted Vegetables

Choose 2 Pastas

Angel Hair Linguini Penne Farfalle

Choose 2 Sauces

Traditional Marinara Creamy Alfredo Basil Pesto
\$8.95

Add Sausage, Chicken, Shrimp or Scallops \$4.00

Salads

Mixed Green Garden Salad \$2.95 Classic Caesar \$3.45

Sides

Fire Roasted Veggies Asparagus Steamed Vegetables Mashed Potatoes
Roasted New Potatoes Steamed Rice Rice Pilaf
\$2.95

Desserts

Assorted Cheesecakes Key Lime Pie Pecan Pie
Assorted Mini Desserts Apple/Cherry Cobbler Carrot Cake
Chocolate Cake Apple Pie
\$2.95



(All food subject to 20% service fee and 8.25% sales tax)

Appetizers

(All prices are per person)

Tomato Basil Bruschetta

Spanikopita

Spring Rolls

Crudite Trays

A Colorful Assortment of Vegetables to Include:
Red Grape Tomatoes, Carrots, Cucumbers, Radishes, Broccoli,
And Cauliflower with Roasted Pepper Ranch Dip

Fresh and Exotic Fruit Display

A Colorful Array of Seasonal Fruits to Include:
Pineapple, Assorted Melons, Berries and Grapes
Served with Mango Puree

Marinated Meatballs

in a Mushroom Sauce

Mini-Cocktail Sausages

With a Smoky BBQ Sauce

Mini Egg Rolls

Served with Sweet and Sour and Honey Mustard Dipping Sauces

Chicken or Beef Taquitos

Spicy Taquitos served with Salsa and Chipotle Ranch Dipping Sauces

Assorted Cheese Tray

Imported and Domestic Cheese Tray served with Crackers and Grapes

Spinach and Artichoke Dip

Beef or Chicken Satays
with Assorted Dipping Sauces

Choose 5 Appetizers \$14.95 Per Person

Minimum 25 People

Price does not include tax and 20% gratuity



Texas Star Conference Centre Policies and Guidelines

We are pleased you have selected the Texas Star Conference Centre for your function. The following information is designed to acquaint you with our procedures and policies regarding special functions.

Guarantees

Confirmation of the final number of attendees must be received at least **7 days** in advance of the function. This number will be considered a guarantee and is not subject to reduction. You will be charged for the guarantee or the actual number of guests served, whichever is greater. It is very important to give an accurate number to avoid running out of food or available seating.

Deposit

A deposit of the Room Rental along with a signed contract is required at the time of booking. The deposit is non-refundable and non-transferable. The deposit will be applied toward the event. Fifty percent of the remaining balance must be paid 30 days prior to the event. The remaining balance must be paid in full on the day of the event.

Time Allocations

Texas Star allows five (5) hours for all wedding receptions. Extra hours may be added for \$150 per hour. Extra hours must be reserved in advance; however, if extra hours go unused, the \$150 charge per hour will not be charged.

Food & Beverage Policies

All food and beverage must be procured from the Texas Star Conference Centre or one of its preferred caterers with the exception of wedding cakes. State Law regulates the sale and service of alcoholic beverages. As a licensee, we are responsible for the administration of these regulations. **It is policy that alcoholic beverages cannot be brought into the Texas Star Conference Centre, Raven's Grille, Bird's Fort Pavilion, or Golf Course from outside sources.** Due to health codes and liabilities, all catered food must be consumed on premise. No left over food will be allowed to be removed from premise with the exception of wedding cakes. All guests consuming alcohol must be at least 21 years old. Texas Star does not allow underage drinking, even in the presence of the minor's parents. A valid I.D. must be presented when there is a question regarding a guest's legal age to consume alcohol. Special purchases of beer, wine, and liquor not in our normal inventory may be ordered for functions. The client, at our contracted retail prices, must purchase any remaining quantities of these products, in total.

Service Charges and Taxes

Current tax rate is 8.25% on all food and non alcoholic beverages. Sales tax is not added to alcohol. All food and beverage is subject to a 20% gratuity/service fee. Tax and gratuity/service fees do not apply to room rentals, station attendants or other misc. fees. Prices are subject to change in the event of an increase in present commodity prices, labor costs, or other factors that change. This includes, but is not limited to, food, beverage, and other areas of cost. You have the right to terminate this agreement in writing in the event you do not approve of such increases. A written cancellation must be received within 30 days after receipt of contract confirmation for the Texas Star Conference Centre.

Guests & Children

The host of the function is responsible for all guests. All guests are expected to meet dress standards of the Texas Star. Children must be accompanied by an adult at all times.

Damages & Liabilities

Texas Star reserves the right to inspect and control all private functions. Any damages to the facility that occur during a function by guests, independent contractors, or other invitees are the responsibility of the host.

Decorations

All decorating is the responsibility of the host. All decorations must meet fire codes and be removed by the host at the end of the function. Decorations will not be attached to light fixtures, ceilings, doors, or walls without permission from the Management. Decorating and clean-up time should be included in the scheduled rental time. The use of loose glitter, sprinkles, confetti, rice, birdseed & sparklers are not permitted inside or outside of the facility. Upon departure Bubbles or Fresh Rose Petals may be used. (Rose Petals are subject to a clean-up fee).

Security

Texas Star reserves the right to require the leasing party to hire security depending upon the usage of the facility.

Texas Star is a non-smoking facility. Please ensure that all of your guests abide by these policies.

Texas Star Conference Centre Contract Agreement

I have read and understand the information listed on the Texas Star Contract. By signing this contract, I agree to abide by the regulations and policies as listed on that contract. I wish to confirm the following information by submitting a deposit for no less than one-half of the room rental rate.

Date of Function: _____ Room(s) Reserved: _____

Time of Reservation: From _____ A.M. / P.M. UNTIL _____ A.M. /P.M.

Number of People: _____ Signature _____

Please print the following information:

Name: _____

Billing Address: _____
Street City State/Zip

Daytime Phone: _____ Home Phone: _____

Daytime Fax Number: _____ E-Mail: _____

Alternate Contact Name: _____ Alternate Phone: _____

Amount of Deposit: _____

Cash Check (number _____)

MC Visa AX Diners Discover

CC# _____

Exp. Date _____

SIGNATURE: _____ DATE: _____

TEXAS STAR REPRESENTATIVE: _____

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